

## appertisers

Mixed olives, (VG) (GF)		4.5
<b>Bread board,</b> locally sourced artisan bread, Netherend butter, olive oil & bal (V) (GF)	lsamic	5.50
<b>Baked Camembert,</b> garlic & rosemary topping, crusty bread (GFO) for 2		16.50
Antipasti board, selection of meats, pickles, olives & bread (GFO)	for 1 for 2	7·95 14.00
à la carte starters		
<b>Baked pears</b> , stuffed with blue cheese & walnuts, drizzled with honey & served on a bed of dressed rocket. (VGO) (GF)		7.95
Coquilles St Jacques, pan seared King scallop, served in the shell, with a crea potato boarder with a baby prawn and parsley cream (GF)	med	14.5
Crab cakes, crab, chilli, spring onion & lemon, served with dressed leaves & a sweet chilli dipping sauce.		12.5
Chicken liver pâté, with artisan bread & fig chutney (GFO)		11.95
Breaded brie, bitesize wedges, served on dressed rocket with a cranberry saud	ce (V)	9.5
Calamari, breaded squid rings shallow fried & served with dressed leaves & a garlic aioli	lemon &	9.95
à la carte mains		
Belly Pork, maple glazed belly pork with dauphinoise potatoes, crackling, braapple gravy, savoy cabbage & carrots	andy	24.95
<b>Vegetable pie</b> , roasted root vegetables, puff pastry lid, served with chips or creamy mashed potato & vegetable gravy. (VG) (GF)		21.95
Roast Halibut loin, crushed new potatoes, tender stem broccoli, with a King prawn & parsley cream sauce.		28.00
<b>Venison</b> , oven roasted venison loin, parsnip puree, parsnip crisp, buttered ble & a blackberry jus.(GF)	ack kale	31.95
<b>Seafood linguini,</b> chef's own selection of fresh shellfish, in a lobster bisque with hint of chili & garlic. Garlic bread (GFO)	ith a	25.95
<b>Lamb shank</b> , slow cooked, served with minted mashed potatoes, savoy cabbage & baby carrots & a red wine gravy		



## Steak

served with chips, pan fried mushrooms & cherry vine tomatoes

Yorkshire fillet 70z	36.00
Yorkshire sirloin 80z	30.00
Sauces blue cheese, peppercorn, Dianne, mushroom (GF)	4.50
Sides	
hand - cut chips (GF)	4.00
vegetable medley (GF)	5.00
onion rings (GF)	4.00
braised red cabbage	5.00
honey glazed parsnips & carotts	5.50

## Desserts 7.95

Warm chocolate orange fondant - Cointreau cream Sticky toffee & date pudding - with hot custard & toffee sauce Sorbet - 3 scoops of lemon, raspberry or Mango (vg) Baileys cheesecake - (gf) upgrade to include a baby Guinness for £2

No 5 Cheeseboard - a selection of cheese, crackers, fruits & chutney	for 1	12.50
	for 2	19.95
Blue cheese & port - served with crackers & grapes alongside		14.00
Taylors vintage port		