

FOOD

..... M E N U



STARTERS

TODAY'S SOUP

Served with bread and butter

| £4.5

FISH CAKES

Herb-breaded fish cakes served with caper mayonnaise and finished with pea shoots

| £6

SALT AND PEPPER SQUID

A portion of tender squid lightly floured with onion and paprika served with garlic aioli, spring onions and a wedge of lemon

| £6

WHOLE BAKED CAMEMBERT (V)

Baked-in-the-box camembert served with cranberry sauce and garlic ciabatta

| £7

BREAD, OLIVES AND OILS (V)

Warm mixed breads with black & green olives, sunblushed tomatoes & dipping oils

| £5.5

CHILEAN MUSSEL LINGUINE

Linguine with mussels, shallots and garlic in a rich cream and white wine sauce

| £6

STEAK AND MUSHROOM BRUSCHETTA | £7

Crispy ciabatta topped with rump steak, slow-roasted garlic mushrooms and finished with pea shoots

DUCK & GIN PÂTÉ

Duck liver and gin pâté accompanied by caramelised onion chutney and toasted bread

| £5.5

SHARERS *(available in single portions)*

CHARCUTERIE BOARD

A selection of fine meats and cheeses served with rustic breads, mixed olives & sun blushed tomatoes, celery salad, pesto and dips
£9/£17

MEZZE PLATTER (V)

Falafel, mixed olives & sun blushed tomatoes and crumbled feta served with rustic breads, tzatziki, pesto and dip
£7/£13

CHEESE SHARER (V)

Deep-fried breaded brie, camembert and halloumi fries served with crusty bread, red onion chutney and wedges of pear
£9/£17

MAINS

KEYS BURGER

An 8oz burger with damson smoked bacon, melted cheddar & mozzarella, red onion jam and salad, served on a brioche bun with gherkin & fries

| £12

LAMB SHANK

Slow roasted lamb shank in a rosemary and port jus served with fondant potato, green beans and carrot purée.

| £14

CHICKEN TARTIFLETTE

Grilled chicken and crispy damson bacon in a creamy leek sauce topped with melted camembert served with a dressed house salad and garlic bread

| £12

FALAFEL BURGER (V)

Roasted falafel, lettuce and fresh sliced tomato topped with tzatziki on a brioche bun with gherkin and fries

| £10

WALDORF SALAD (V)

Crumbled stilton cheese tossed with walnuts, sliced cucumber, wedges of pear, olives and finished with honey mustard dressing

| £11

ROAST HAKE

Oven roasted hake with smoked pancetta, Fleur Bleue potatoes and mussels in a white wine sauce

| £13

PORK BELLY

Slow roasted pork belly cooked in sage butter served with fondant potato, purple carrots, celeriac purée and cider jus

| £14

STEAK & ALE PIE

Lean chunks of steak chuck in a rich Henderson's gravy, served with twice cooked fat chips and mushy peas

| £12

10oz SIRLOIN STEAK

28 day dry-aged steak served with twice cooked fat chips, slow roasted flat mushroom, and a tomato & parmesan salad

| £18

SARDINIAN PASTA (V)

Linguini tossed in a basil pesto with black & green olives and sun dried tomatoes

| £9

FISHERMAN'S PIE

Salmon, cod loin, smoked haddock and mussels in a parsley cream sauce topped with parmesan mash accompanied by buttered seasonal vegetables

| £14

FISH AND CHIPS

Beer battered cod fillet with twice cooked fat chips and mushy peas

| £10

10oz RUMP STEAK

28 day dry-aged steak served with twice cooked fat chips, slow roasted flat mushroom, and a tomato & parmesan salad

| £15

CHICKEN BALLOTINE

Pancetta wrapped chicken breast stuffed with brie and served with brussel sprouts, pan fried Fleur Bleue potatoes and carrot purée

| £14

SIDES & ADD ONS

MOZZARELLA AND CHEDDAR | £1.5

DAMSON SMOKED BACON | £2.5

STILTON CHEESE | £2

FLAT MUSHROOM | £1

SLICED CHORIZO | £2.5

BREAD AND BUTTER | £1

STILTON SAUCE | £3

DIANE SAUCE | £3

PEPPERCORN SAUCE | £3

SWEET POTATO FRIES | £3.5

FRIES | £3

TWICE COOKED FAT CHIPS | £3

BEER BATTERED ONION RINGS | £3

DRESSED HOUSE SALAD | £3

GARLIC BREAD | £2.5

GARLIC BREAD AND CHEESE | £3.5

HALLOUMI FRIES | £4

Allergen information is available on request. Some of our dishes can be adapted for specific dietary needs. Fish may contain small bones. Some of our main courses are available in smaller sizes. If you would like any information please speak to one of the team.