

SHARERS

There's no nicer way to start a meal than enjoying a sharing board for two. However, if you're one hungry individual with a big appetite then these boards are perfect!

BAKED CAMEMBERT
rosemary, roast garlic, pickles & artisan breads // £12

PLATTER OF OLIVES
tapenade, hummus & pesto, Olives, crostini, grissini & artisan breads // £10

CHOOSE ANY THREE FOR £14

ARTISAN BREADS
olives, balsamic & olive oil // £4

CRISPY WHITEBAIT
citrus mayo // £6

CALAMARI
aioli & lemon [GF] // £6

HOT PORK SCRATCHINGS
apple sauce [GF] // £4

SPICED VEGETABLE PAKORA
mint & lime yoghurt [GF] // £5

WARM CHIPOLATAS
glazed with honey & mustard // £5

Gluten free [GF]

STARTERS

CHEF'S SOUP OF THE DAY
please ask for details. Served with artisan bread [V] // £5

SMOKED FIELD MUSHROOM & STILTON WELLINGTON
pear & walnut salad [V] // £7

PRESSING OF LOCAL GAME
damson jelly & toasted onion bread // £8

BEETROOT & FENNEL CURED SALMON
compressed cucumber & dill oil // £8

MAIN COURSE

ROAST BREAST & CONFIT LEG OF DUCK
spiced cabbage, grilled pineapple, roasted sweet potato, anise reduction // £20

GINGER & APPLE GLAZED PORK TENDERLOIN
cider fondant, buttered kale, pickled apples & marjoram jus [GF] £15

PAN ROAST COD LOIN
potato pancakes, wilted chard, curried mussel veloute, spiced nut crumble // £16

GRILLED MEDITERRANEAN VEGETABLE CAKE
roast garlic & parmesan polenta, leaf spinach, basil pesto [V] [GF] // £13

CHARGRILLED FILLET MEDALLIONS 6oz
pancetta rosti, port roast shallots, sautéed wild mushrooms, port reduction [GF] // £22

PUB FAVOURITES

PAN-FRIED LAMBS LIVER
creamed potatoes, smoked bacon, seasonal greens, crispy shallots, red wine jus // £13

"BUTLERS BANGERS"
free range pork & leek sausages, mash potato, kale & caramelised red onion jus // £13

ALE BATTERED HADDOCK
crushed peas, triple cooked chips, tartare sauce, grilled lemon // £14

THE DEW DROP STEAK BURGER
smoked cheddar & crispy bacon, aioli & fries // £13

THE DEW DROP PANKO CHICKEN BURGER
home-made smoked ketchup, coleslaw, brioche bun, aioli, fries // £13

SLOW COOKED SPICED LAMB SHOULDER
red lentil dahl & local garlic rice // £14

THE DEW DROP POT PIE
creamed potatoes & seasonal vegetables // £13

CHARGRILL

OUR STEAKS ARE AUBREY ALLEN'S DRY AGED BEEF AND ARE SERVED WITH ROAST PORTOBELLO MUSHROOM, CONFIT TOMATO, STICKY ONION AND TRIPLE COOKED CHIPS

RIB EYE 8oz [GF] // £24

RUMP 8oz [GF] // £18

GRILLED GAMMON STEAK 12oz [GF]
fried duck egg, triple cooked chips // £15

SAUCES // £2.50 pink peppercorn

red wine jus

blue cheese



Aubrey Allen is an award winning butcher and has been supplying the highest quality meat to its customers for over 80 years.

They pride themselves on their family philosophy of placing a priority on integrity, education and experience.

ALL // £3

SEASONAL VEGETABLES

NEW POTATOES

FRENCH FRIES

TRIPLE COOKED CHIPS

GARLIC BREAD

MIXED LEAF SALAD

SIDES

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame & lupin, please ask a member of staff for more information.

All our dishes are prepared and cooked to order. There may be up to a 30 minute wait for your food.