

Marinated Mixed Olives 4.00

Italian olives marinated in garlic and herbs

**mour**

Bakers Bread Basket \*4.00

Wedges of bread with olive oil and balsamic

**STARTERS**

Smoked Salmon Carpaccio GF 7.50

Beetroot and horseradish cream

Tempura Prawn Cocktail Salad \* 8.00

Marie rose dressing, baby gems

Mour Game Terrine \*7.00

Honey and fig chutney, toasted brioche

Caesar Salad \* 7.00

Crispy croutons , pancetta, anchovy dressing

Hummus & Pitta 6.00

Soup of the Day V \* 6.00

Served with bloomer bread

Arancini of Wild Mushroom 7.00

Spiced Tomato Ragu, truffle mayo dressing

Chicken Liver Parfait (N)\*7.00

Fig chutney, bistro salad, toasted blommer

**MAINS**

Chicken, Smoked Bacon and Leek Pie\* 17.00

Thyme and parmesan crust, tender stem broccoli, glazed carrots

Slow Cooked Lamb Shank GF 18.00

Garlic herb mash, bourguignon sauce

Bacon Wrapped Pork Tenderloin 18.00

Fondant potato, apple puree, black pudding bon bon, crispy prosciutto

Bacon & Herb Crusted Cod Loin \*17.00

Potato, pea and leek fricassee, warm tartare sauce

Grill Fillet of Salmon GF 18.00

Roasted new potatoes, pepper salsa, tomato and olive dressing

Pan Fried Chicken Breast 17.00

Mushroom gnocchi , tarragon and madeira sauce

Roast Gressingham of Duck Breast GF 18.00

Pomme puree, honey roasted fig and parsnips, blackberry jus

**VEGETARIAN**

Wild Mushroom Risotto (GF V) 17.00

Shaved parmesan, truffle dressing

Winter Vegetable Pie \* V 17.00

Tender stem broccoli, glazed carrots

Baked Chickpea Ratatouille Cannelloni V 17.00

Tomato and Basil Sauce

**BURGERS**

*All burgers are served in a brioche bun with hand cut skin on fries*

Mour Beef Burger 17.00

Bacon, cheddar cheese, tomato, onions and pickles

Buttermilk Fried Crispy Chicken \* 17.00

House Slaw, baby gem lettuce & garlic mayonnaise

Vegan Burger (GF VV) 17.00

Spinach, avocado and hummus

**BURGER TOPPINGS 3.00**

Stilton

Fried Egg

Onion Rings

Bacon & Cheese

House Slaw

**FROM THE GRILL**

*Our steaks are prime 28 day matured beef and cooked to your liking.*

*All served with hand cut skin on fries, marinated confit tomato, mushroom, onion rings and rocket garnish*

10oz Sirloin Steak 24.00 \*

Lemon & Chilli Chicken 18.00

7oz Fillet Tail 23.00 \*

**TO ACCOMPANY 3.00**

Pepper Sauce

Red Wine Sauce

Garlic Mayonnaise

Chilli Butter

Peppercorn Butter

**SIDES 4.00**

Sichuan Style Green Beans with Chilli & Ginger

Mixed Seasonal Vegetables

Tomato & Red Onion Salad

Hand cut skin on fries with Spiced Salt

Dressed House Salad

Garlic Mushrooms

Honey Roasted Parsnips

Mashed Potatoes

Buttered New Potatoes

*Please note that as our menu is made using seasonal & fresh produce, some items may be changed or no longer available and this menu is for indicative purposes only.*

*Please ask a member of our team to check item availability. A discretionary 10% service charge will be added to your bill*

(H) Healthy Option

(GF) Gluten Free

(V) Vegetarian

(N) May Contain Nuts

\*Can Be Served GF

(VV) Vegetarian & Vegan