

Nibbles

Mixed olives 5.50

Warm focaccia, olive oil, balsamic 6

Grilled Spanish chorizo 5.95

Pork Crackling, apple sauce 6

Starters

Homemade soup of the day, warm crusty bread 8.50

Smoked haddock and mussel chowder, warm focaccia 10 [GFA](#)

Smoked mackerel pate, toasted sourdough, pickled cucumber 10 [GFA](#)

Black pudding scotch egg, wholegrain mustard mayonnaise, mixed salad 11

Sweet potato and chickpea fritters, mango chutney puree, rocket salad 10 [VE](#)

Mains

Confit Gressingham duck leg, Pommes Anna, buttered kale, cherry jus 24 [GF](#)

Braised feather blade of beef, horseradish mash, tender stem broccoli, smoked bacon silver skin onion jus 25 [GF](#)

Vegan fajita bowl, mixed peppers, onions, spiced beans, rice, guacamole, salsa 22 [GF](#), [VE](#)

Panfried fillet of salmon, new potatoes, chorizo, mussel stew, crispy kale 25

Mixed seafood linguine; smoked salmon, prawn, crayfish, white wine dashi cream, parmesan, pea shoots 24

Classics

Homemade pie of the day, creamy mash, seasonal vegetables, gravy 23

Wholetail breaded scampi, skinny fries, garden peas, tartare sauce and lemon 19

Local beer battered fish & chunky chips, homemade tartare sauce, lemon, minted mushy peas 15/21 [DF](#)

R&C fish pie, parmesan mash, seasonal vegetables 24 [GF](#)

R&C Burger, Monterey Jack cheese, baby gem, tomato, burger sauce, streaky bacon, gherkin, toasted brioche bun, coleslaw, skinny fries, onion ring 19 [GFA](#)

Butternut squash & spinach curry, basmati rice, naan bread, mango chutney 19 [VE](#), [GF](#)
add chicken + 3.50 [GF](#)

8oz flat iron steak, skin on fries, beef tomato, roast field mushroom, mixed salad, chimichurri 28 [GF](#)

Sides – all £5.50 a dish

Chunky chips add cheddar or truffle oil + 2

Onion rings

Skinny fries add cheddar or truffle oil + 2

Seasonal vegetables

Garlic naan bread add cheddar + 1.5