

## STARTERS

*Our starters are perfect for creating what we love to do around the dinner table - sharing, talking and enjoying great company. Order a few, put them in the centre of the table and get stuck in.*

- Whole Tiger Prawns**.....£7.00  
Baked in their shell to keep them sweet and succulent, with plenty of garlic butter
- Duck & Orange Pate**.....£6.00  
Served with apple & plum chutney & sourdough toasts
- Severn & Wye smoked salmon**.....£7.00  
Served on focaccia with a dill & cucumber salad
- Baked black pudding & gorgonzola stack**.....£6.50  
with a crisp soft egg, brown sauce, apple sauce & pea shoots
- Crispy chicken wings**.....£6.50  
With our spicy house red pepper & chilli sauce, dusted in sesame seeds & fresh coriander.
- Chickpea & coriander falafel (vegan)**.....£6.00  
with herbed giant couscous & cumin & chilli dressing
- Our Moroccan salad (V)**.....£6.00  
Ripped sweet potato wedges, feta cheese, spiced hummus, clementine & pumpkin seeds

**THE PERFECT  
COUNTRY PUB**

*Our aim is to do the simple things right, go the extra step, make you feel at home and let you realise food is about fun.*

## NIBBLES & SHARERS

*Great to enjoy whilst reading through the menu or having a pre-dinner drink.*

- Rosemary and Cornish sea salt crusted focaccia (V)**.....£5.00  
With balsamic, extra virgin olive oil & caramelised onion chutney.
- Garlic focaccia (V)**.....£4.00  
Drenched in a roasted garlic & rosemary butter.
- Nibble board (V)**.....£8.00  
House mixed olives, warm focaccia, hummus & nachos
- Moroccan spiced chickpea hummus (V)**.....£5.00  
with spiced nachos for dipping

## SALAD

- Char grilled chicken thigh & pancetta Caesar salad**.....£13.00  
Grilled chicken thigh, crispy pancetta, baby gem lettuce, pine nuts, sweet onions and freshly grated aged parmesan drenched in a lush creamy Caesar dressing
- Our PERFECT plants & grains salad - winter addition (vegan)**.....£7.50  
with fresh & zesty giant couscous, tender cauliflower, kale, roasted squash, spinach, sweet potato, toasted nuts, pumpkin seeds & gremolata

### Add some topping:

- Griddled salt & pepper chicken thigh + £4.00  
Severn & Wye slow smoked salmon + £4.00  
Thyme marinated feta cheese & clementine's (V) + £3.50

## FISH

*Please ask your server for chef's catch of the day which are from sustainable sources*

- Proper haddock & chips**.....£11.50  
Coated in a Triple Hopped IPA batter served with skin on chips, tartare sauce & garden peas
- Citrus poached salmon fillet**.....£13.00  
with courgette pesto "spaghetti" and fennel orange salad
- Lightly grilled plaice fillets**.....£13.00  
Served with champ new potatoes, green beans & a crab sauce

## FROM THE CHAR GRILL

*All steaks & burgers are served with chunky chips, battered onion rings & pickled red cabbage. Steaks come with creamy peppercorn sauce too!*

- 10oz Rump Cap (full of flavour, tender, our favourite)**.....£17.00
- 8oz Sirloin (stunning flavour with a good cap of fat)**.....£18.50
- 8oz Rib eye (centre eye of fat helps it stay moist)**.....£19.50
- 7oz Fillet (lean, tender and no fat)**.....£23.00
- Steak of the month - Ask the waiter for the butchers cut*

## PUB CLASSIC

*Those warming dishes which wrap you in their arms and make you feel all loved like a hug from granny.*

*Chef recommends - garlic new potatoes or Cajun sweet potato fries*

- 12 hour braised lamb shank madras**.....£15.00  
We love a good curry on a Sunday night, so we thought, why not do our own! So here it is, served with locally made Lime chutney and served with our style Bombay potatoes
- Overnight cooked beef feather blade bourginon**.....£16.00  
Marinated in red wine for 24 hours then slowly bathed with all the delicious flavours of the South of France, served with the traditional garnish and winter greens
- Mushroom, ricotta, courgette & garlic filo tart (V)**.....£12.00  
with buttered spinach & an Italian tomato sauce
- Baked three cheese macaroni (V)**.....£12.00  
with cheddar, camembert & gorgonzola, a sage crumb & rocket salad

**1/2 Roasted chicken your way.....£13.00**  
 Cooked low and slow to keep it super juicy, then roasted on high to give you that  
 roast chicken we all know and love. Choose your flavour:

Flamed in Piri Piri  
 Squeezed in fresh lemon & gremolata  
 Sea salt & cracked pepper

**BURGERS**

*We think great ingredients and quick cooking make for a great burger. We  
 just use beef chuck, short rib and bone marrow, super simple but super tasty.*

**The Tolly.....£13.00**  
 with crispy bacon, melted cheese & house mayo

**The Red Lion.....£15.00**  
 Beef patty with bbq pulled pork, jalapenos & house mayo.

**Quinoa, beetroot & bean burger (Vegan).....£12.00**  
 with Italian style tomato sauce, fennel & coriander salad

**Korean fried Chicken.....£14.00**  
 Our buttermilk fried chicken thigh, dipped in house wing sauce with melted cheese & garlic mayo

**Cheeseus!!.....£13.00**  
 Beef patty with caramelised onions, camembert, gorgonzola & cheddar. I say sir!!

**The White Horse.....£17.00**  
 Two juicy beef patties - stacked with double bacon & cheese

Feeling extra brave - add another Tolly on top for £2

*Why not upgrade to sweet potato fries - just £1.50 - why not?*

**OUR LOCAL HERO  
 BURGER - £14**

*Each month we ask a local  
 chef, legend or charity to  
 create a wicked burger for  
 us, we then donate £1 from  
 every hero burger sold to  
 our PERFECT foundation  
 which helps local charities.*

*Ask your server and they  
 will let you know this  
 month's special, who  
 created it and where they  
 work.*

**PIZZAS**

*The secret to a great pizza is great toppings, a loved dough and  
 amazing hand shaping skills. We hand roll our pizzas (no rolling  
 pins here) which helps make our pizzas wafer thin, creating that  
 perfectly crisp base with light and fluffy crusts.*

*Chef recommends - Rocket & parmesan salad or chunky chips*

**Margherita (V).....£9.00**  
 Tomato base, ripped basil & mozzarella

**Napoli Forte.....£11.00**  
 I'm back! Chorizo, jalapenos, red peppers & mozz! Our classic

**Hickory Chicken.....£11.00**  
 Barbecue sauce base with roasted chicken thigh, cherry tomatoes & mozzarella

**Pepperoni.....£11.00**  
 Tomato bottom, pepperoni sausage middle, mozzarella top. Simple!

**Thi pig in Soho!!.....£13.00**  
 Helpings of chorizo, pepperoni, pulled pork, jalapenos, sirachi sauce & mozzarella

**Winter is here (vegan).....£9.00**  
 Caramelised onion base, butternut squash, sweet potatoes, cherry tomatoes & ripped  
 sage

**SIDES**

**Chunky chips.....£3.00**

**Chavvy Chips.....£3.50**  
 Cheesy chips our way

**Posh Chips.....£4.00**  
 Crisp chips, drenched in grated parmesan & truffle oil

**Cowboy Fries.....£4.50**  
 House spice seasoning, hot sauce, pulled pork, cheese sauce

**Winter cabbages.....£3.50**  
 With a chestnut & sage butter

**Rocket, parmesan & sweet onion salad.....£3.00**  
 With Farringtons Mellow Yellow rapeseed oil dressing

**Sweet potato wedges.....£4.00**  
 Dusted in cajun seasoning

**Battered onion rings.....£4.00**  
 with garlic mayo

**SUNDAY LUNCH**

*We absolutely love Sundays, spending time with family around the dinner table  
 is one of life's simple pleasures but one to be cherished. Our roasts are served  
 with crisp Maris Pipers, huge Yorkshire Puddings, seasonal vegetables from  
 Troops of Brixworth and roast gravy.*

*We serve roasts from 12pm until we run out, so booking is 100% advised.*

**Roast rump of 28 day aged beef.....£14.50**  
 Unbelievable depth of flavour that we cook overnight, low and slow, keeping it pink so you can enjoy  
 it at its best

**Roast half of chicken.....£12.00**  
 Slow cooked on the bone, drizzled with rapeseed oil and given a dollop of sloe gin cranberry  
 sauce

**Orchard reared loin of pork.....£13.00**  
 with proper sage & onion stuffing, cidered apple sauce & crackling

**Celeriac & mushroom nut roast (V).....£11.00**  
 served with the best of seasonal vegetables, Yorkshire pudding and veggie gravy

## DESSERTS

*The magic of an amazing dessert is the power it has to make you feel comforted, whether a chocoholic, love your sticky toffee pudding or just a fan of a simple bowl of sorbet. They we have you covered*

**The PERFECT sticky toffee pudding.....£6.00**  
with West Country salted caramel ice cream & bourbon toffee sauce

**Raspberry Sorbet.....£6.50**  
with chilled creme de framboise & amoretto biscuits - clean, refreshing & the perfect end to any meal

**Cheese board.....£7.50..... + £3.00 with sloe gin or port**  
A selection of 3 cracking cheeses, biscuits & apple & plum chutney

**New York Cheesecake.....£5.50**  
Just with berry coulis & strawberry ice cream. Perfect combo!

**Cinnamon dusted churros fingers.....£6.00**  
with a chocolate & orange sauce for scoffing!

**Vanilla pannacotta.....£6.00**  
Matched with plum & blackberry curd & shortbread fingers

**Warmed Belgium waffee banoffe style.....£6.00**  
Glazed bananas, butterscotch sauce, toasted pecans & honeycomb ice cream

**Affogato.....£6.00**  
Fresh espresso poured over vanilla ice cream and crushed amoretto biscuits - LUSH!

## COFFEE

*Dimora is our house blend at Carrara which we are extremely proud of. It is a beautifully balanced, versatile coffee that can be brewed with any method.*

**Americano.....£1.80**  
Double shot of espresso topped with water

**Espresso.....£1.50**  
Short & sharp, the coffee lover

**Flat White.....£2.75**  
Double shot topped with milk

**Cappuccino.....£2.25**  
Single shot with frothed milk

**Latte.....£2.75**  
Single shot with milk

**Macchiato.....£2.25**  
Short & sharp, the coffee lover

**Mocha.....£2.75**  
Think Cappuccino with added chocolate

## TEA

*Proper, rolled whole tea, packed with fresh flavour, that will brew and develop in front of your eyes*

**Breakfast Tea.....£2.25**

**Moroccan Mint.....£2.25**

**Earl Grey.....£2.25**

**Green Tea.....£2.25**