



Starters

Soup of the day

crusty bread & butter £5.50 (V, vgo, gfo)

King prawn & avocado cocktail

granary bread & butter £7.95 (gfo)

Pork & black pud' wellington

crackling crumb & autumn chutney £7.50

Garlic rosemary focaccia

sun dried tomato, pepper & olive tapenade £5.75
(with cheese £6.25) (V, vgo)

Mains

Local ale battered fish of the day

chunky chips, crushed peas &
homemade tartare £14.50

The Layer burger

ground steak pattie, red relish, bacon crisp, cheddar,
hand cut onion ring, fries & coleslaw £14.50

Shortcrust chicken, ham & leek pie

new potatoes, fresh vegetables & gravy £14.50

Lambs liver & bacon

creamed potato, fresh vegetables, red wine gravy and
hand cut onion rings £13.95 (gfo)

Whole roast munchkin pumpkin

filled with lentil, kale, red pepper & cayenne cassoulet
accompanied by a crunchy
waldorf salad £13.95 (V, vg, gf)

Desserts

Belgian chocolate brownie

vanilla ice cream, dark choc curls £6.75 (V, gfo)

Cherry & marzipan brioche pudding

cream, roasted almond flakes £6.25 (V)

Mango & lime cheesecake

raspberry sorbet & toasted coconut £6.50 (V)

Dairy free affogato

hot espresso & ginger crystals £3.95 (V, vg, gf)

Molten breaded brie

cranberry sauce & mixed leaves £6.95 (V)

Steamed savoy coconut chicken

squash, beets & toasted seeds £7.50 (Vo, vgo, gf)

Crispy fried whitebait

granary bread & homemade tartare £6.75

Moules mariniere

crusty bread £7.50 (gfo)
(subject to fisherman's catch)

Pan fried fish of the day

cafe de paris butter, fresh lemon, crushed peas &
chunky chips from £15.50 (gfo)

Blackened lamb & apricot meatballs

moroccan tagine, redcurrant & mint couscous, toasted
almonds and flat bread £14.95 (Vo, vgo)

Wholetail scampi

chunky chips, salad & homemade tartare £13.95

Fox dry rub' Ribeye steak

vine tomatoes, garlic field mushroom, hand cut onion
rings, fries & mixed leaves £21.95 (gfo)

Green chilli udon noodles

in a coconut & dill cream of avocado, broad bean &
tenderstem broccoli topped with crispy 'seaweed'
£13.95 (V, vg)

Sticky toffee pudding

butterscotch sauce, vanilla ice cream £6.25 (V)

Bramley apple & blackberry crumble

custard, brown sugar £6.25 (V, vgo, gfo)

Lemon sorbet

mint sprig infused limoncello £3.95 (V, vg, gf)

Cheese & biscuits

stilton, cheddar, brie & orchard chutney £7