

MAIN MENU

Small Plates

Slow cooked Pork Belly, soy, honey and chilli glaze.....	£5.00
Crispy house spiced battered Chicken Goujons, salad garnish and dip.....	£5.00
Diced bacon & Pepper potato boats topped with cheese served with a chilli mayonnaise.....	£5.00
Garlic and Chilli Prawns & olive oil, rustic bread.....	£6.00
White Fish & Chorizo Croquettes, gentle spice & fresh herbs, with a lemon mayonnaise dip ...	£6.00
Goats Cheese bon-bons, with sweet chilli dip (V)	£4.50
Spicy Corn Fritters with a house made tomato salsa (Ve).....	£4.50
2 small plates.....	£8
3 plates.....	£12

From the Grill

All our steaks are dry aged for 28 days and sourced from Herefordshire served with twice cooked chips, garlic butter, roast tomato & confit mushroom

28 day dry aged 8oz sirloin.....£14

28 day dry aged 8oz ribeye.....£15

Sauces and Add ons -

Brandy & peppercorn Sauce.....£2

Stilton Sauce

Add Cajun prawns.....£3 Add Scampi.....£2.50

Burgers

The Fingerpost burger.....£13

6oz ribeye steak burger, relish, smoky bacon, cheddar, baby gem, tomato, red onion, shoestring fries, house slow, pickled gherkin

Grilled Barbecue seasoned chicken burger.....£12

Grilled chicken breast with Barbecue seasoning, baby gem, tomato, red onion, harissa mayo, shoestring fries, Tomato Salsa, pickled gherkin

Moving Mountains Plant Based burger.....£11

Baked Plant Protein burger, baby gem, tomato, red onion, red pepper relish, shoestring fries, tomato salsa, pickled gherkin

Mains

Guest Ale battered cod.....	£12.00
<i>Twice cooked chips, peas, house tartare and a wedge of lemon.</i>	
Seafood Paella.....	£13.00
<i>Cooked with tomato, garlic & Saffron in white wine served with Garlic Bread.</i>	
Blackened Pollock served with Jambalaya Rice.....	£13.00
Chicken & wild mushroom Tagliatelle,	£13.00
<i>Chicken breast in a White wine, cream & mushroom sauce, served with garlic bread</i>	
Lamb Kleflico.....	£14.00
<i>Slow cooked lamb shoulder with garlic, herbs. Served with mashed potato & seasonal vegetables.</i>	
Hungarian Goulash with rice.....	£13.00
<i>Beef Brisket goulash, served with white long grain rice.</i>	
Pork Loin, with wilted greens & a Coleannon Mash.....	£12.00
<i>Roasted Pork loin, with a rich red wine jus.</i>	
Autumnal vegetable Casserole with a herb dumpling (VE).....	£11.00
<i>With a light full flavoured jus.</i>	
Red Pepper and Aubergine Chilli (VE) (GF).....	£11.00
<i>A rich and earthy Gluten Free chilli, with sweet red peppers, black turtle beans, red kidney beans and Aubergine, rice.</i>	

Sides

Shoestring fries, aioli.....	£3.00
Twice cooked Chips.....	£3.00
Tempura battered halloumi fries, sweet chilli.....	£3.50
Garlic Butter fried Mushrooms.....	£2.50
Seasonal vegetables.....	£3.00
Cheesy Garlic Bread.....	£3.00
Garlic Bread.....	£2.00
Beer battered onion rings.....	£2.50
Rustic Bread and dipping oils with Balsamic Vinegar.....	£2.00