



### Starters

Soup of the day served with homemade sourdough bread	£8.00
Traditional prawn cocktail with classic Marie-Rose dressing	£9.00
Pickled mackerel, beetroot and watercress salad, buttermilk dressing and toasted pumpkin seeds	£9.00
Glazed pork cheeks, roasted cauliflower puree, anise pear and black pudding crumb	£9.00
Roasted red pepper and goats cheese arancini, romesco sauce and rocket	£8.00

### Burgers & Sides

WMYC Burger with smoked bacon, Applewood cheddar, house relish and burger sauce	£16.50
Southern fried chicken burger with salsa and cajun mayonnaise	£16.50
Egyptian falafel burger with haloumi, aubergine raita, houmous and sumac onions	£15.00
Side order of fries	£3.50
Side order of vegetables	£3.95
Side order of salad	£3.00
Side order of buttered new potatoes	£4.00
Garlic ciabatta	£4.50

If you have any allergies or dietary requirements, please discuss with our staff



## Mains

Dry aged sirloin steak, mushroom gratin, seared tomatoes, tender stem broccoli, triple cooked chips and peppercorn sauce	£26.00
Handmade chicken Kiev, lyonnaise potatoes, tender stem broccoli and garlic & herb emulsion	£18.00
Confit duck cassoulet with Toulouse sausage, pancetta and white beans served with sourdough bread	£22.00
Pan fried Dover sole, new potatoes, Sorrell, beurre noisette and crispy capers	£22.00
Beer battered Haddock, minted mushy peas, triple cooked chips, tartare and lemon	£18.00
Butternut squash, forest mushroom and cabbage wellington, mash potato, seasonal greens and rich onion gravy	£17.00
Triple sausage and mash served with seasonal vegetables, beer battered onion rings With Ale and onion gravy	£16.00

## Pot pies

All served with glazed puff pastry lids, seasonal vegetables, mash potato or chips

With Ale and onion gravy

Locally sourced Beef & Adnams	£19
Chicken, leek, mushroom and tarragon	£18
Country vegetable, lentil and blue cheese	£15

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