#### **STARTERS**

Golden Tempura Prawns
Crispy golden tiger prawns, fried in our homemade tempura batter, served with our house dip

Pacific Calamari Rings
Hand cut panko coated calamari rings
£7.95

**Chicken Volcano**Gently fried spiced and chopped roast chicken, blended with soft cheese. Served with our house

Cajun Spiced Chicken Strips £6.95
Homemade crispy & tender chicken strips.
Served with tomato salsa

Baked Camembert (V) £8.95 Warm camembert layered with mango & tomato chutneys, served with toasted ciabatta

Black Truffle Fries (V) £6.95 Crispy skin on fries, tossed in our signature house black truffle blend & parmesan cheese

**Sundried Tomato Pesto Bocconcini £7.95** Panko coated buffalo mozzarella with basil pesto

**Grilled Asparagus Romesco (Vegan) £7.95**Grilled fresh asparagus with Romesco sauce, served with toasted almond flakes

Marinated Olives £3.95 Cheese Garlic Bread £5.25

## Pie & Mash

Traditional handmade Tanglefoot pies served with creamy mashed potato, gravy & garden vegetables

Beef & Ale Pie £16.95 Slow cooked chuck steak, in a decadent cask ale sauce

Chicken, Ham & Leak Pie £16.95 Shredded chicken, ham hock and leeks in a creamy sauce

**Homity Pie (V)**Filled with potatoes, garlic, leeks, mature

cheddar & a cream sauce



# **Hearty Mains**

Cod and Chips £15.95
Large Ale battered fillet of cod served with chunky chips and peas

Scampi and Chips £14.95
Deep fried scampi served with chunky chips and peas

Slow Cooked Lamb Shank
Slow cooked braised shank of lamb, served with creamy saffron risotto and garden vegetables

Shepherd's Pie
Homemade lamb shepherd's pie, topped with a creamy cheese mash. Served with garden vegetables

Roasted Butternut Squash Risotto £12.95 Chef's special rich & creamy risotto with butternut squash and topped with soft cheese. (Vegan upon request)

Gammon Steak
10 oz Gammon steak, topped with choice of fried egg or pineapple. Served with chunky chips & garden salad

BBQ Ribs
Half rack of pork ribs served with creamy mash, garden salad & corn on the cob

Porcini Mushroom Ravioli (V) £13.95
Porcini mushroom and spinach ravioli

## **FARM SALADS**

Chicken & Bacon Caesar Salad £13.95 Grilled chicken breast & bacon on a bed of mixed green salads, croutons, Italian cheese & creamy Caesar dressing

**(V) Mediterranean Salad with Feta £12.95** Chef's selection of seasonal salad, topped with Feta cheese and the Chef's Special Dressing

### **Grills**

All served with roasted vegetables & corn on the cob

Lamb Chops
Herb marinated lamb chops, served well done

Roasted Baby Chicken £13.95
Half spatchcock roast chicken, served with chef's signature gravy

Greek Style Chicken
Grilled herby & zesty chicken thighs, served with house dip and vegetables

Seabass
Citrus marinated seasbass, served with a mixed of grilled vegetables and herb butter

Halloumi Steaks (V) £15.95 Grilled halloumi steaked served with fruit compote & vegetables

### **BURGERS**

All burgers are served with house fries on a brioche bun Add Sweet Potato Fries for £3.00 extra

Bacon & Cheese Beef Burger £12.95 6 Oz succulent beef patty, grilled and topped with mature cheddar, bacon, salad and mayo in a large Brioche Bun

Classic Chicken Burger £12.95 Grilled chicken breast, topped with mayo, cheese & salad

**(V) Halloumi Burger** £13.95 Halloumi steak, topped with salad, with spicy mayo

Stallion Stack Burger
Our towering Stallion burger with grilled chicken breast, 6 Oz Angus steak patty with melted cheese, mayo, bacon rashers & large onion rings

#### WRAPS

OUR HOT WRAPS ARE SERVED WITH HOUSE FRIES

Chicken Tikka	£10.95
Seekh Kebab	£10.95
(V) Grilled Halloumi	£10.95
Vegan Whopper	£10.95

#### **SIDES**

Onion Rings	£3.95
Sweet Potato Fries	£3.95
Bacon Truffle Mash	£4.95
Seasoned Vegetables	£3.95
Side Salad	£2.95
Chunky Chips	£2.95
Skinny Fries	£2.95

### **SUNDAY ROAST**

A traditional Sunday roast served with seasonal vegetables, roast potatoes, stuffing, Yorkshire pudding & gravy

Please ask your waiter for selection of meat

Sunday Roast	£14.95
Lamb Šhank Roast	£21.95
Children's Roast	£7.95

Cauliflower Cheese (V) £5.95

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

(V) Suitable for vegetarians.

Whilst we take care to preserve the integrity of our vegetarian product, we must advise that these products are handled in a multi-product kitchen Fish & chicken may contain small bones. We use refined vegetable oil, which is produced from genetically modified soya.



#### **STARTERS**

Tandoori Lamb Chops £12.95 Slow cooked lamb chops, marinated for 24 hours in exotic spices & creamy yoghurt

Dragon Chicken 

£6.95

Shredded chicken breast sauteed with bell peppers, red onion, chilli & garlic

**Traditional Chicken Tikkas £6.95** Chicken tikkas, slow cooked in a greek yoghurt and indian spiced marinade

Goat Seekh Kebabs £7.95
Succulent minced goat seekh kebabs with aromatic spiced and fresh herbs

**Punjabi Samosas £5.95**Indulge in the flavours of the Punjab, with our iconic crispy, golden triangles of flaky pastry filled with a scrumptious filling

Choose from Vegetable (V), Chicken or Lamb

Achari Paneer Tikka (V) £6.95 Tandoor fired cottage cheese, with peppes & onions, marinated in Indian pickling spices

Schezwan Chilli Paneer (V) £6.95 Diced paneer tossed with bell peppers, red onions, chilli & the Chef's signature chilli soya sauce

Kanba Bhajis (Vegan) £5.95 Home style crispy, fried onion and bell pepper fritters, gently spiced. Served with our homemade chutney

**Grazing Platter** £8.95 A selection of our best starters. Enjoy our signature chicken tikka, seekh kebab, Kanba bhaji & paneer tikka

#### **MAINS**

Butter Chicken
House speciality- Chicken tikkas in a rich
tomato butter sauce with a hint of fenugreek

Chicken Madras 

Succulent pieces of tender chicken, simmered in a rich and aromatic tomato based curry, infused with a bold & fiery blend of spices

Chicken Korma £9.95
Tender pieces of chicken, gently simmered in a aromatic sauce crafted from a harmonious blend of cream & ground nuts

Chicken Munnar Curry £9.95
Tender chicken pieces are lovingly simmered in a flavorful coconut-based sauce, infused with an array of aromatic spices and fresh herbs.

Murgh Tikka Lababdar £9.95
Tender chicken pieces rich onion tomato gravy with a touch of creamy butter

King Prawn Chettinad Curry £14.95 King prawns in a creamy South-Indian curry, with coconut, curry leaves, mustard seeds

Lobster Curry
Savour the ocean's finest in a dish that marries coastal flavours with the vibrant traditions of South India. Our Lobster Tail is bathed in a luxurious coconut curry, crafted with a symphony of curry leaves and mustard seeds.

Kashmiri Lamb Rogan Josh
Diced lamb in an enriched gravy of onions & tomatoes with Kashmiri spices

Lamb Pasanda £11.95
Diced lamb in a delicately spiced creamy & nutty curry with traditional spices

Lamb Jalfrezi 
Diced lamb with green chillies, peppers, and onion in a spicy tomato garlic curry

Tandoori Mixed Grill
Succulent kebab mix with lamb chops, goat
seekh kebabs, chicken tikkas & paneer tikkas

#### **VEGETARIAN**

Paneer Butter Masala (V) £8.95
Diced cottage cheese in a rich tomato butter sauce with a hint of fenugreek

Mattar Paneer (V) £8.95
Diced cottage cheese with green peas in a rich tomato and onion gravy

Subz Makhani (V) £8.95
Mixed garden vegetables in a tomato butter sauce with a hint of fenugreek

Malabar Vegetable Curry (V) £8.95 Mixed garden vegetables in a rich and creamy coconut curry with curry leaves and mustard seeds

Chana Masala (Vegan) £6.95 Spiced chickpea curry cooked with freshly ground spices

Pineapple Curry (Vegan) £8.95 A house classic! Pineapple cooked in a coconut based curry

**Tofu Tikka Masala (Vegan) £8.95**Traditional tikka masala served with tofu

Bombay Jeera Aloo (Vegan) £6.95

#### **BIRIYANI**

Served with Vegetable curry

Mughlai Lamb Biriyani £17.95
Layered saffron basmati and pot cooked lamb curry
finished with caramelised onions & coriander

Avadhi Chicken Biriyani £15.95
Layered saffron basmati and pot cooked chicken curry finished with caramelised onions & coriander

King Prawn Biriyani £19.95
Layered saffron basmati and pot cooked with king prawns and traditional spices

(V) Subz Biriyani £14.95 Layered saffron basmati and pot cooked vegetable curry finished with caramelised onions & coriander

#### **ACCOMPANIMENTS**

Saffron Pilau Steamed Basmati	£3.95 £3.50
Buttered Naan	£2.95
Garlic Naan	£3.95
Chilli Garlic Naan	£3.95
Peshwari Naan	£5.25
Keema Naan	£5.95
Cheese Garlic Naan	£5.25
Tandoori Roti	£2.95
Poppadums & Chutney Tray	£4.50

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