

Small plates

Bread and butter	2.00
Pork dripping and toast	2.00
Soup of the day	4.50
Scotch egg	3.00
Sausage roll	3.00
Smoked salmon, pickled cucumber, mustard and dill dressing	6.00
Crayfish cocktail, Marie Rose sauce	5.50
Chicken liver pate, red onion chutney and toast	5.00
Freshly made sandwiches and baguettes	4.50

Choose one dish from below with two salads 8.50 or three salads 10.50

Quiche Lorraine
Secretts tomato, samphire and goats cheese quiche
Pork, apricot and Stilton pie
Honey baked ham
Poached Scottish salmon, lemon mayonnaise
Roast topside of beef, horseradish cream

Secretts Farm salads

Rocket, beetroot and goats cheese
Secretts tomato, basil and balsamic dressing
Green oak, cucumber, radish, salad cream
Bulgar wheat, tomato, red onion and coriander
Charlotte potato, caramelised onion
Baby spinach, bacon, pine nuts, Stilton dressing
Preserved artichoke, thyme and Parmesan
Wallace & Co's Caesar salad

Choose any three salads 6.50

Sunday Roast

Served until 4pm

Choose any of our roasts and a pudding 15.00

Roast topside of beef, horseradish sauce

Roast pork belly, Bramley apple sauce

*All served with roast potatoes, Yorkshire pudding, gravy,
& seasonal vegetables*

Mains

The English breakfast – <i>sweet cure streaky bacon, Cumberland sausage, free range eggs (fried or poached), grilled mushroom, grilled tomato, Heinz baked beans and chips</i>	9.50
Broad bean, spinach and pea croustade, poached egg and Hollandaise sauce	9.50
Beer battered fish, chips, tartare sauce and mushy peas	10.50
Cumberland sausages, mash and onion gravy	8.50
Honey baked ham, fried eggs and chips	8.50
Smoked haddock fishcake, poached egg, mustard sauce	12.50
Grilled rib eye steak, chips, grill garnish and Béarnaise sauce	16.00

Sides

Seasonal vegetables from our farm – <i>ideal for two to share!</i>	3.50
Charlotte potatoes	3.00
Chips	3.00
Mash	3.00
Secretts mixed leaf salad	3.50
Rocket and Parmesan salad	4.00