



Pour commencer/ appertiser

<i>Chorizo and fennel sausage roll</i> £4	<i>Tempura coated king prawns</i> £4
<i>Pork and Black pudding scotch egg</i> £4	<i>Sweet potato wedges, blue cheese mayo</i> £4
<i>Waggoners sharing board</i> £12 (all the above)	

Entrées/Starter

<i>Soupe du jour (V, GF)</i> <i>Soup of the day</i>	£4.95
<i>Saint-Jacques</i> <i>King scallop's, pork belly, cauliflower puree and black pudding crumb</i>	£10.20
<i>Ravioli (v)</i> <i>Pumpkin, sage and ricotta ravioli</i>	£7.50
<i>Salade de canard aux prunes</i> <i>Crispy duck salad, pomegranate, chicory, cashew nuts, hoisin dressing</i>	£8.50
<i>Parfait de foie de volaille</i> <i>Chicken liver pate, plum chutney, toasted brioche</i>	£8.20
<i>Escargots en habit vert</i> <i>Wild snails, spinach and garlic tart</i>	£9.00
<i>Calamare fris</i> <i>Crispy salt and pepper squid, sweet chilli, grilled lime</i>	£8.00

Les Plats/ Main courses

<i>Fletan poche</i> <i>Butter poached hake, sautéed potatoes, cockle cream sauce</i>	£18.00
<i>Aile de Poulet au paprika (GF)</i> <i>Paprika marinated chicken supreme, Fondant potatoes, peas, lettuce and bacon</i>	£16.50
<i>Rump steak de boeuf (GF)</i> <i>21 days matured rump of beef, Roast vine tomatoes, spinach, chunky chips, peppercorn sauce</i>	£23.50
<i>Agneau braise (GF)</i> <i>Slow braised shoulder of lamb, garlic and rosemary jus, keema dauphinoise potato, vegetables</i>	£18.00
<i>Moules Mariniere (GF)</i> <i>Scottish mussels in white wine and garlic cream sauce, French fries</i>	£ 14.00
<i>Chevre wellington (v)</i> <i>Goat cheese and portobello mushroom Wellington, roasted vegetables and sage cream</i>	£ 14.00



Pub classic

Waggoners Fish and chips, peas and tartar sauce £14

Beef burger, red onion, pickles, lettuce, tomato, cheese, bacon and French fries £14

Corn fed chicken burger, French fries and salad £12.00

Spaghetti with pesto and Parmesan £9.00 (V,)

Desserts £7.00

Cheesecake

Amaretto cheesecake, almond brittle, Armagnac syrup

Crème Brulée (GF)

Vanilla crème brûlée, lemon short bread

Delice au chocolat

Chocolate fondant, vanilla ice cream and cherries

Crumble

Rhubarb, apple and ginger crumble, vanilla ice cream

Crepes Suzette (£2 supplement)

Pancake flambee with Grand Marnier, blood orange sorbet

Sorbet citron et son verre de vodka (GF)

Lemon sorbet and frozen vodka

Trolley de fromages

Cheese trolley selection

£11.00

Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax

Gourmet and discount card not applicable with any set menu offer

Desserts contains calories

A discretionary service charge of 10% will be added to the final bill