



Winter Menu 2025

NIBBLES

- Marinated Olives (v,gf) £4.00**
Garlic Flatbread/with mozzarella (v) £5.00/£6.50
Warm Breads – house butters (v) **£5.50**
Halloumi Fries – sweet chilli sauce (gf,v) **£7.50**
'Hayrack Farm' Bangers in Bacon – bacon chilli jam **£7.00**
Breaded Whitebait – roasted lemon, tartare **£6.50**

STARTERS

- Soup of the Moment** ~ warm bread & house butter (v) **£7.50**
Baked Goats Cheese Croute ~ pickled beetroot, candied walnuts, rocket, balsamic (v) **£8.00**
Beer Battered Tiger Prawns ~ katsu curry, daikon radish, black sesame **£10.50**
Salt & Pepper Squid ~ red chillies, confit garlic, spring onions **£8.50**
Chicken Liver & Brandy Pate ~ red onion chutney, pickles, grilled sourdough (gfa) **£8.50**
'Hayrack' Charred Belly Pork ~ honey, chilli, ginger, Asian slaw, sesame seeds **£9.00**

SHARING BOARDS for 2 ...

- The French Connection** ~ garlic & rosemary baked camembert, grapes, celery, warm bread, fig chutney (v,gfa) **£16.00**
The Italian Job ~ cured Italian meats, torn mozzarella, sun blushed tomatoes, olives, pickles, chutney, breads **£19.50**

THE CLASSICS

- TCF Gold Beer Battered Haddock** ~ 'Masseys' potatoes' triple cooked chips, mushy peas, roasted lemon, tartare **£16.50**
Slow Braised Lamb Curry ~ Bombay potatoes, garlic naan, poppadom shards, mango puree **£19.50**
Fresh Market Fish of the Day ~ please see the boards for today's dish
Duck Leg Confit ~ Boulangère potatoes, garlic green beans, roasted shallot, thyme jus (gf) **£19.50**
Beef Shin, Eastgate Ale & Wild Mushroom Pie ~ Masseys' potatoes triple cooked chips, seasonal greens, beef dripping gravy **£18.50**
Baked Tomato & Red Pepper Risotto Cake ~ white bean puree, charred vegetables, olive tapenade, basil oil (v,vea) **£16.00**

FROM THE CHARGRILL

We use only the best, locally sourced beef, dry aged to perfection for a minimum of 21 days.
All steaks are accompanied by; confit tomato, baked field mushroom, rocket, *Masseys' potatoes*, triple cooked chunky chips.

- 10oz Rump Steak as you like it £23.00**
12oz Ribeye Steak (Delmonico) recommended medium £32.00
8oz Sirloin Steak (Striploin) as you like it £25.00
6oz Fillet Steak (Tenderloin) best served rare £32.00

Upgrade to Truffle & Parmesan Skin on Fries £1.50

STEAK SAUCES

Brandy & pepper **£3.50** Blue cheese **£3.50** Red wine **£3.50** Garlic & herb butter **£2.50**

20% Discount card holders T's&C's

Valid for restaurant reservations in January & February, from Monday to Friday for one visit only, dining from the main menu for your table duration – typically 2 hours. Must include a main dish per guest for the discount to be valid on the entire bill. Not valid in conjunction with any other offer..

**GOLD AWARD FOR BEST USE OF LOCAL PRODUCE
ON A MENU SINCE 2015**



PIZZA (gfa)

All of our pizzas are hand stretched & topped with our house tomato sauce and mozzarella

The Margherita ~ torn mozzarella, fresh basil, Italian seasoning (v,vea) **£13.00**

The Old Goat ~ goats cheese, red onion marmalade, rocket, balsamic (v) **£14.00**

The Cheeky Tikka ~ chicken tikka, onion bhaji, mint raita, mango puree, coriander **£15.00**

The Pepper Pig ~ pepperoni, spicy chorizo, jalapenos **£14.00**

The Filthy Beast ~ Salt beef, Parma ham, chicken, smoked bacon, crumbed sausage, roquito peppers **£16.50**

THE BURGER BARN

All burgers are served on our speciality beer bun & accompanied by fries & house slaw (*Upgrade to Truffle & Parmesan Skin on Fries* **£1.50**)

TCF Steak Burger ~ smoked bacon & mozzarella, house burger sauce, salad **£16.50**

Black & Blue Steak Burger ~ blue cheese, caramelised onions, salad **£16.50**

Salt & Pepper Chicken Breast Burger ~ siracha mayo, salad **£16.50**

Spiced lentil Garden Burger ~ mozzarella, caramelised onions, salad **£16.50** (v,vea)

SIDES

Triple Cooked Chips **£4.75** (v) (vea)
Truffle & Parmesan Skin on Fries **£5.50**

Seasonal Mixed Vegetables **£4.00** (v) (vea)
'TCF Gold' Beer Battered Onion Rings **£4.50** House
salad **£4.00** (v) (vea)

Skin on Fries **£4.50** (v) (vea)
House Slaw **£4.00** (v)

DESSERTS

Sticky Toffee Pudding ~ butterscotch sauce, vanilla ice cream **£7.50**

Vanilla Cheesecake ~ stem ginger, honey, amaretti crumb **£7.50**

Milk Chocolate & Hazelnut Tart ~ salted pretzels, coffee ice cream **£8.50**

Winter Berry Eton Mess Sundae ~ (gf,v) **£7.50**

Warm Belgian Waffle ~ banoffee sauce, salted caramel ice cream, candied bacon crumb **£7.50**

Raspberry Crème Bruleé ~ lemon & poppyseed shortbread **£8.00**

Trio of ice creams (gf,v) **£5.95**

(*Vanilla, Chocolate, Strawberry, Salted caramel, Coffee, Raspberry sorbet*)

Cheese Selection & accompaniments (v,gfa) **£10.50**

LUNCH MENU

Served; Monday to Friday 12 – 4pm

Saturday 11am – 3pm

BLT / HLT ~ Smoked streaky bacon OR Halloumi, lettuce, tomato, mayo, toasted sourdough, garden salad, house slaw(gfa,v) **£10.50**

Add fries **£2.00** Add Chicken **£4.00**

'Brodwall Bakehouse' Bloomer Breakfast Stack ~ Smoked streaky bacon, sausage, free range egg, hash browns, grilled tomato **£12.75**

Bangers 'n' Mash ~ 2 thick sausages, champ mash, caramelised onion gravy, crispy shallots **£12.50**

Mini Fish & Chips ~ Battered haddock, triple cooked chunky chips, mushy peas, lemon, tartare **£13.50**

Spanish Eggs, ~Baked free range hen's eggs, sauteed peppers & onions, charred corn, roast tomato sauce, warm bread **£12.00** (v)

Steak frites ~ (gf), Chargrilled 5oz 'David Joinson' rump steak, garlic & herb butter, fries, rocket & parmesan garnish **£15.50**

Prawn & Crayfish Open Bloomer Sandwich ~ Marie rose sauce, house salad, charred lemon **£11.50**

Salt Beef, Bloomer Sandwich ~ Sweet mustard, pickles, salad garnish **£10.00**

A little note about our virtual tip jar; we have popped an optional cashless service charge of 10% onto the bill which goes straight to the team. If you don't want to pay it, please let us know and we will happily remove it!

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