Chilli & Rosemary Olives (VG) (V) £3.75 Trio of Breads, balsamic vinegar, olive oil (GFA) (GFA) £15.95 £4.50 Add Goats Cheese £2.50 Garlic Bread £4.50 Garlic Bread with cheese £4.85 (VGA) £14.95 **Starters** Soup of The Day, bloomer tomato croquette, mint salsa verde (GFA) £22.95 bread & butter (V) (VGA) (GFA) £7 Smooth Chicken Liver & Bacon Pate, toasted focaccia, hazelnuts, parsnip crisps £18.95 chutney £7.95 Red Pepper Hummus, crudités, flat bread (V) (VG) fondant potato, wild garlic oil (GF) £19.95 (GFA) £6.95 Prawn Cocktail, Marie rose dressing, buttered brown wine jus £18.95 bloomer (GFA) £7.95

Ham Hock Terrine, English mustard emulsion, celeriac remoulade, pork quavers £7.95

Nibbles

Smoked Mackerel Pate, pickled cucumber, beetroot foam, horseradish, toasted sourdough (GFA) £7.75

Steaks

Our steaks are dressed with a chilled pink peppercorn & rosemary butter served with triple cooked chips, grilled tomato, battered onion rings, peppercorn sauce & flat <u>mushroom</u>

8oz Rump Steak (GFA) £24.95

8oz Fillet Steak (GFA) £28.95

16oz Chateaubriand For 2, red wine jus, peppercorn sauce, pan fried green beans, grilled tomatoes, onion rings, flat mushrooms, chilled pink peppercorn & rosemary butter & a choice of hand cut chips, mashed potato or fries (GFA) £59.95

Mains

Garlic Mushroom & Spinach Burger, toasted sourdough bun, chipotle mayo, baby gem, tomato, triple cooked chips (V) (VG)

Sweet & Sour Battered Chicken Balls, rice, prawn crackers £18.50

Sweet & Sour Tempura Vegetables, rice, prawn crackers (VA)

Lamb Rump, served pink, roasted new potatoes, asparagus, sundried

Chicken Supreme, pearl barley risotto, wild mushrooms, toasted

Miso Glazed Seabass Fillet, carrot a l'orange sauce, radish rings, mini

Ox Cheeks, charred leeks, black pepper mash, mushroom parcel, red

10oz Gammon Steak, triple cooked chips, two fried eggs, charred pineapple, garden peas (GF) £16.25

Shortcrust Pastry Pie Of The Moment, triple cooked chips, red cabbage, jug of gravy £16.95

Beer Battered Fish, triple coked chips, mushy peas, tartar sauce (GFA) £17.95

Braised Pulled Beef Lasagne, plum tomato sauce, mozzarella, garlic bread, mixed salad £16.50

The Celtic's Classic Steak Burger, toasted sourdough bun, topped with melted cheese, pulled pork, streaky bacon, gem lettuce, tomato & a house burger sauce, triple cooked chips, coleslaw, onion ring, pickled gherkin (GFA) £17.95

Side Orders

Beer Battered Onion Rings (GFA) £4.25

Seasonal Vegetables (GFA) £4.25

Triple Cooked Chips/ Skinny Fries (GF) £4.50

Peppercorn Sauce (GF) £2.25 Chip Shop Curry Sauce £1.95

Please inform your server of any dietary needs or allergies when ordering. Allergen information available on request. (V) - Vegetarian (VG) - Vegan (VGA) Vegan Available (GF) - Gluten Free (GFA) - Gluten Free Available Some of our dishes contain Nuts Some of our dishes contain alcohol For tables of 8 & more discretionary 10% service charge is added, if you would like this removed, please ask. 100% of gratuities are shared amongst all our staff.

Pre Order - Sunday Set Menu

2 Courses £23.95 or 3 Course £28.95

Soup of the Day, bloomer bread & butter (V) (GFA) (VGA)

Red Pepper Hummus, crudites, flat bread (V) (VG) (GFA)

Chicken Liver & Bacon Pate, toasted focaccia, chutney (GFA)

Classic Prawn Cocktail, Mary Rose dressing, buttered bloomer bread (GFA)

Roast Loin of Pork, garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy (GFA)

Roast Sirloin of Beef (Pink or Cooked Through), garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy (GFA) +£1 Supplement

Honey Glazed Ham, garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy (GFA)

Trio of Meats, (Pink or Cooked Through), garlic & herb roasted potatoes, Yorkshire pudding,

cauliflower cheese, seasonal vegetables & gravy (GFA) +£3.25 Supplement

Butter Squash & Sweet Potato Nut Roast, garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & vegetable gravy (GFA) (V) (VGA)

Miso Glazed Seabass Fillet, carrot a l'orange sauce, radish rings, mini fondant potato, wild garlic oil (GF)

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Sticky Toffee Pudding, vanilla ice cream, toffee sauce (VGA) (GFA)

**Cheesecake Of The Moment** 

Double Chocolate Brownie, vanilla ice cream (GFA) (VGA)

Sorbet Of The Moment (V) (VG)

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