

Nibbles

Chilli & Rosemary Olives **(VG) (V) £3.75**
Trio of Breads, balsamic vinegar, olive oil **(GFA) £4.50**

Garlic Bread **£4.50**

Garlic Bread with cheese **£4.85**

Starters

Soup of The Day, bloomer
bread & butter **(V) (VGA) (GFA) £7**

Smooth Chicken Liver & Bacon Pate, toasted focaccia,
chutney **£7.95**

Red Pepper Hummus, crudités, flat bread **(V) (VG) (GFA) £6.95**

Prawn Cocktail, Marie rose dressing, buttered brown
bloomer **(GFA) £7.95**

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

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
mushroom

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**

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 alcohol Some of our dishes contain Nuts

**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.**

Mains

Garlic Mushroom & Spinach Burger, toasted sourdough bun,
chipotle mayo, baby gem, tomato, triple cooked chips **(V) (VG) (GFA) £15.95**

Add Goats Cheese £2.50

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

Sweet & Sour Tempura Vegetables, rice, prawn crackers **(VA) (VGA) £14.95**

Lamb Rump, served pink, roasted new potatoes, asparagus, sundried
tomato croquette, mint salsa verde **(GFA) £22.95**

Chicken Supreme, pearl barley risotto, wild mushrooms, toasted
hazelnuts, parsnip crisps **£18.95**

Miso Glazed Seabream Fillet, carrot a l'orange sauce, radish rings,
mini fondant potato, wild garlic oil **(GF) £19.95**

Ox Cheeks, charred leeks, black pepper mash, mushroom parcel, red
wine jus **£18.95**

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 cooked 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

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)

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**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 Seabream 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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