

ALL DAY MENU

Gluten Free options are available on this menu as denoted GF.

Please specify if you would like a GF option to avoid confusion. We also have a separate GF menu.

Starters

CHEFS HOMEMADE SOUP OF THE DAY. With crusty bread GF 6.25 (v)

PRAWN COCKTAIL. With a Marie Rose sauce, bread GF 7.95

DEEP FRIED CHICKEN WINGS. Sweet chilli or bbq sauce & a side of blue cheese dressing 6.95

CHEFS PATE. Rocket and red onion chutney, served on rustic toast GF 6.55

CIABATTA GARLIC BREAD. 3.50. With cheddar or blue cheese 4.50

Mains

TAGLIATELLE PASTA. Served with chicken, chorizo, mixed veg and a smoky tomato sauce 12.95

CHEFS HOMEMADE LASAGNE. Served with garlic bread & side salad 12.95

CHEFS HOMEMADE FISH PIE. Served with a side of buttered seasonal vegetables 14.95

CHEFS HOMEMADE PIE OF THE DAY. Served with fries, peas & gravy 14.95

INN ON THE PONDS FISH & CHIPS. Served with triple cooked chips, peas & tartar sauce 12.95

HAND CUT COLD GAMMON HAM. Served with triple cooked chips & two fried eggs 11.95

BREADED SCAMPI. Served with fries, peas, tartar sauce 11.95

SIRLOIN STEAK. Served with fries, flat mushroom, confit tomato & peas GF 19.95

Burgers

all served with gherkin in a brioche bun, salad garnish & fries

Chargrilled beef burger GF 12.95

Butterflied chicken burger GF 12.95

Inn On The Pond double burger with cheddar cheese GF 14.95

Jerk chicken burger GF 12.95

Mushroom & halloumi burger GF 12.95

Sides

Fries GF, Triple Cooked Chips GF, Sweet Potato Fries GF, Fried Halloumi GF 3.25

Onion Rings, Garlic Bread, Bread & Butter 3.25

Seasonal vegetables GF, side salad GF 2.50

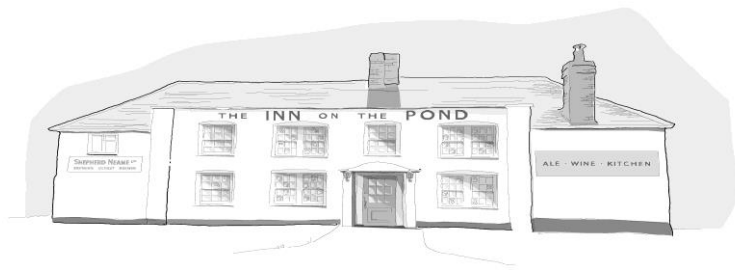
Cheesy chips GF 4.50

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. All weights are approximate when uncooked.

Written allergy information is available on request. V Suitable for vegetarians VG Suitable for vegans GF Gluten Free



LUNCH MENU

**** (Available 12- 4pm Only) ****

Baguettes

all served with salad garnish & fries

Brie, smoked bacon, cranberry & rocket 9.45

Chicken bacon, lettuce & Caesar 9.45

Fish finger, mixed leaf & tartar sauce 9.45

Prawns in Marie Rose sauce with lettuce 10.95

Smoked bacon 9.45

Cumberland sausage 9.45

Ploughman's

all served with freshly baked baguette, pickled onion, apple, mixed salad, pickle & chutney

Three Cheese Ploughman's 10.95

Ham Ploughman's 10.95

Pate Ploughman's 10.95

Prawn Ploughman's 11.95

Inn On The Ponds Breakfast

Cumberland sausage, smoked bacon, hash brown, fried egg, roasted beef tomato, flat mushroom, black pudding, beans & toast 8.95

Vegetarian Breakfast (v)

Vegan sausage, 2 hash browns, fried egg, roasted beef tomato, flat mushroom, beans and toast 8.95

Desserts

CHOCOLATE BROWNIE. With ice cream, custard or cream GF. 6.25

CHEFS CRUMBLE. With ice cream, custard or cream. 6.25

CHOCOLATE & ORANGE TART. With ice cream, custard or cream GF 6.25

FRESH STRAWBERRIES & CREAM. As it says, fresh strawberries & cream GF. 6.25

CHEESECAKE. With ice cream, custard or cream. 6.25

CHEESE BOARD. 3 Cheeses, grapes, celery, onion chutney & crackers. 8.95

ICE CREAM. Per Scoop 1.50 Vanilla - Chocolate - Strawberry - Salted Caramel

LEMON SORBET. Per Scoop 1.50

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