



SMALL PLATES

Bread & Oils, Mixed Herbed Olives | £5 (gf) Charcuterie Bowl | £6
Falafels & Hummus Dip | £7 (v, gf)

STARTERS

Soup of the Day | £7 (v, gf)
Chicken Liver Pate & Toast | £8
Prawn Cocktail with Lettuce | £9
King Scallops with Parsnip Puree, Apple Fennel Slaw & Crispy Bacon | £10
Coconut Crusted King Prawns with Curried Mayonnaise £10
Wild Mushrooms & Thyme on Toast | £7 (v)
Honey Roasted Figs served with Blue Cheese & Chicory Salad | £8.50 (v option)

ROASTS

Leg of Lamb | £26
Belly of Pork & Apple Sauce | £24
Sirloin | £28
Trio of Roast Pork, Lamb & Sirloin £30
Mushroom Stack | £24 (v, gf)
Accompanied
Roast Potatoes, Honey Roast Parsnips & Carrots, Wilted Kale, Yorkshire Pudding
with Print House Gravy

MAINS

Pan Fried Chicken Breast served with Bacon, Chesnut Mushrooms Wholegrain Mustard Sauce, Pink Fir
Potatoes & Wilted Savoy Cabbage | £24
Lemon Sole Served with a Lemon, Caper & Baby Peppered Butter, Sautéed Parsley Potatoes | £28
Pan Fried Salmon with Artichoke Puree, Peas & Pancetta | £26
Mushroom Tikka Masala & Tambale of Rice | £18

SIDES

Skinny or Chunky | £4.50 (gf) Truffle Fries | £5 (gf) Sweet Potato Fries | £5 (gf)
Green Mixed Salad | £5 (gf) Mashed Potatoes | £4 (gf) Bowl of Green Vegetables £5 (gf)
Cauliflower Cheese | £4 Roasted Veggies | £4 Roasted Potatoes | £4

PRINT HOUSE CLASSICS

Cottage Pie & Mixed Greens | £24
Slow Cooked Beef Stew with Parsley Dumplings | £20
Print House Burger, Baby Gem Lettuce, Tomato, Gherkin & Jack Cheese & Fries | £17
(add Bacon or Truffle Fries | £1.95 per portion)

Please Advise Staff if you have any allergies and we will try and accommodate your needs. We try to Source, prepare, cook fresh, seasonal, sustainable and local, supporting our farmers, fishermen and local communities.