



MENU

STARTERS

Soup of the day (V) - £5

Served with baked ciabatta bread

Breaded plaice goujons - £7

Dill & lemon aioli and dressed salad leaves

Spinach & tomato stuffed field mushroom (V) - £6

Gratinated cheese sauce and parsley crouton crumb

Slow roasted pork and black pudding terrine - £7

Pan fried, with roast apple & herb relish and cider dressing

Chicken tikka skewers (GF) - £7.50

Indian salad, poppy seed and mint yoghurt dip

Sharing Starters

The Cedar board - £14.50

Pork terrine, plaice goujons, chicken tikka skewers, stuffed mushroom, bread and pickles.

The Vegetarian Cedar board (GFA Ve) - £12.50

Warm falafel, fried halloumi, homemade humous, piquante peppers, marinated olives, bread and pickles

MAINS

Twice cooked pork shoulder (GF) - £14.50

Sage and garlic buttered mash, Hispi cabbage, roasted apple & cider jus

Breaded chicken schnitzel - £12.50

Sauté potatoes, baby spinach, parmesan & sweetcorn slaw

Confit duck leg (GFA) - £12.50

Asian salad & teriyaki sauce

Hot and cold seafood platter - £18

Smoked salmon, cold water prawns, goujons of plaice, dusted whitebait, lemon and dill aioli, homemade tartare sauce, sweet chilli & salad leaves.

Smoked haddock and green pea risotto (GFA) - £11

Topped with a poached egg & crispy leeks

Vegan naan Pizza (Ve) - £9

Homebaked hummus base, fresh tomatoes, vegan cheese, red onion, roasted seeds & coriander

Vegan naked burrito (Ve) - £11.50

Avocado, sweet potato, spinach, roasted tomatoes, rice & bang bang sauce

BISTRO CLASSICS

The Cedar burger - £13

Two 4oz beef burgers in a brioche bun with bacon, cheese, chef's salsa, haystack onions, crisp lettuce and skin on fries

Mexican plant burger (Ve) - £12

In a brioche bun, BBQ jackfruit, Chef's salsa, guacamole & skin on fries

Tandoori chicken burger - £12

In a brioche bun, Chef's salsa, mango chutney, fresh mint yoghurt, haystack onions dusted with curry spices & skin on fries

Pie of the day - £11

Buttered mash or chips & selection of seasonal vegetables

Beer battered cod fillet - £13

Mushy peas, chunky chips & homemade tartare sauce

Slow roasted ham - £12

Chunky chips, double eggs & garden peas

Slow braised beef chilli (GF) - £10

Rice, sour cream & cheddar cheese

Baked potatoes (GFA V) - 1 topping £7, £1.50 per extra topping

Cheese, Beans, Tuna or Chilli with dressed house salad & homemade slaw

Omelette (GFA V) - 1 filling £8, 2 fillings £9, 3 fillings £10

Ham, Cheese, Mushroom, Tomato, Spinach or Red onion, with dressed house salad & skin on fries

Vegetarian quiche (V) - £8

Dressed house salad & skin on fries

DESSERT

Lemon & lime posset and buttery shortbread (GFA V) - £6

Dark chocolate delice, toffee ice cream & salted caramel sauce (GFA V) - £6

Warm honey & almond sponge, honey jelly, honeycomb & cinnamon yoghurt -£6

Madagascan vanilla cheesecake, mango compote with pouring cream - £6

Crumble of the day with your choice of cream, custard or ice cream (V) - £6

Selection of ice creams (GF) - 1 scoop £2, 2 scoops £3.50, 3 scoops £4.50

Chef's cheese board with biscuits, grapes, celery and honey (GFA) - £7.50