

Starters (Mon-Fri 5pm-7.30pm, Sat-Sun 12.30-7.30pm)

Chef's Soup of the Day (GF) With warm crusty bread	£6.50
Cullen Skink (GF) Traditional cullen skink served with warm crusty bread	£8.45
Traditional Prawn Cocktail (GF) Served with baby gem lettuce & lemon	£7.75
Pheasant Pakora (GF) Indian fritter made with local pheasant served with sweet chili sauce	£6.95
Lightly Crumbed Chicken Strips With garlic mayo and sweet chilli sauce	£8.25
Warm Venison salad (GF) Warm venison slices on a bed of rocket, apples, walnuts and blue cheese	£7.75
Scotch Egg Set on a bed of spicy salsa	£6.75
Lightly Spiced Nachos (v) With guacamole, tomato salsa, mature cheddar cheese, jalapenos and sour cream Add: Venison Ragu OR BBQ Beef	£7.75 £2.25
Tomato & Red Onion Bruschetta (Vg)(GF) With a drizzle of balsamic	£6.50

PLEASE INFORM YOUR SERVER IF YOU ARE GLUTEN FREE AS AMENDMENTS MAY HAVE TO BE MADE

PLEASE NOTE SHOULD YOU WISH TO HAVE SPLIT BILLS,
THIS SHOULD BE ADVISED TO YOUR SERVER PRIOR TO ORDERING – THANK YOU

Any gratuities are welcome & shared between all staff

Mains (Mon-Fri 5pm-7.30pm, Sat-Sun 12.30-7.30pm)

Our Signature 12 Hour Slow Cooked locally sourced Blade of Beef (GF) With light puff pastry, mash potatoes, root vegetables and red wine jus	£16.75
Pan Roasted Breast of Chicken (GF) With mash potatoes, root vegetables, bacon and mushrooms and a red wine sauce	£15.95
Tender Cooked Gammon Steak (GF) With seasonal vegetables, peach sauce and a choice of fries or mash potatoes	£14.50
Pulled Barbequed Beef Bao (GF) With warm bao buns, pickled cucumber & carrot and chilli fries	£14.95
Clova Fish Box Fresh fillet of local haddock, home-grown chips, peas & homemade tartar sauce	£16.75
Basket of Lemon and Black Pepper Scampi With homemade tartar sauce, side salad and fries	£14.75
Dry Aged 8oz Sirloin of Local Beef (GF) (£10 supplement for those on DB&B deal) With home grown chips, mushrooms, tomato and onion rings Choose your Sauce - Red wine, Peppercorn or Diane	£26.95
Clova Classic Burger (GF) With Swiss cheese, bacon and iceberg mayo, served in a brioche bun with side salad & fries	£14.95
Beer Battered Chicken Goujons Served with fries, side salad and a choice of sweet chilli or bbq dip	£14.75
Classic Macaroni Cheese (v) With garlic bread and side salad Add: Black pudding OR Bacon	£12.75 £2.00
Grilled Halloumi and Field Mushroom (v)(GF) With coleslaw and red pepper chutney, served in a brioche bun with side salad & fries	£14.25
Sweet Chili & Sour Veg (Vg)(GF) Served with fluffy white rice - Add: Chicken	£14.25 £3.00

Sides – each £3.50

Home grown Chips, Side Salad, Seasonal Vegetables, Garlic Bread, Onion Rings

Our local venison specials

All our venison is from our own estate, prepared locally and delivered back to our kitchens, where it is transformed into these delicious meals for you.

12 Hour Slow Cooked Blade of Venison (GF) £16.25 With light puff pastry, mash potatoes, root vegetables and red wine jus	Lasagne al Forno £13.95 Served with dressed side salad
Venison Ragù (GF) £14.95 Served with pasta and garlic bread	Venison Burger (GF) £15.95 With Swiss cheese and red onion chutney, served in a brioche bun with side salad & fries

Desserts

(Mon-Fri 5pm-7.30pm, Sat-Sun 12.30-7.30pm)

Selection of Deluxe Ice creams (GF) With choice of toffee, chocolate or strawberry sauce	£5.95
Sticky Toffee Pudding (GF) With warm toffee sauce & vanilla ice cream	£7.75
Warm Apple and Pear Crumble With warm toffee sauce & vanilla ice cream	£7.75
Warm Chocolate Orange Brownie With citrus cream	£7.75
Eton Mess (GF) Crushed meringues, whipped cream & berry compote with homemade shortbread	£7.25
Cheesecake of the Day Check our specials board or ask your server	£7.25
Selection of Cheese (GF) A selection of three cheeses served with onion chutney, celery, grapes & oatcakes	£9.95