

LUNCH & EVENING MENU

(NOT AVAILABLE SUNDAY LUNCHTIME)

To Start

- Homemade Soup with crusty roll £ 4.95
- Breaded Goats Cheese, roast beetroot, sweet pickled vegetables, toasted walnuts, salad (V) £ 5.95
- Black Pudding Scotch Egg, apple sauce, leaves £ 6.95
- Warm Pigeon Salad, roast beetroot, blackberries & toasted nuts £ 6.95
- Prawn & Chorizo Skewer, Asian slaw, toasted sesame seeds, coriander, sweet chilli dressing £ 6.95
- Smoked Haddock Fishcakes, creamed leeks, crisp bacon, dressed salad £ 6.95
- Twice Baked Mature Cheddar & Spinach Soufflé (V) £ 7.95
- Seafood Pancake... cod, salmon, smoked haddock, prawns & spinach in a cheese sauce £ 7.95

Mains

- Roasted Vegetable Lasagne served with garlic bread & dressed salad (V) £ 10.95
- Classic Mushroom Stroganoff, served with seasonal vegetables and wild rice (V) £ 10.95
- Thai Green Mixed Vegetable Curry, served with turmeric & coriander rice (V) £ 10.95

Sides: chips, onion rings, coleslaw, veg, salad. Each £1.95

PLEASE TELL US OF ANY FOOD ALLERGENS BEFORE ORDERING
NUTS USED ON SITE, CANNOT GUARANTEE NUT FREE IN ANY DISHES

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Mains Continued

- Lightly Curried Lamb Burger topped with Halloumi and apricot chutney, served with chips, dressed salad & coleslaw £ 13.95
- Slow Cooked Belly Pork, creamy mashed potato, black pudding Bon Bons, savoy cabbage and chorizo jam £ 14.95
- Chicken Supreme, roast chorizo, sautéed potatoes, ratatouille and a pesto dressing £ 14.95
- Fish Pie... cod, salmon, smoked haddock, prawns, peas, spinach & capers in delicate cheese sauce, with crispy kale & vegetables £ 16.95
- Pan fried Seabass, creamy mashed potato, sautéed mushrooms, kale, toasted hazelnuts and a red wine sauce £ 16.95
- Fillet of Cod, crushed new potatoes, wilted spinach, roasted cauliflower, curry sauce £ 17.95

28 day matured Steaks are served with twice fried chips, traditional garnish, coleslaw and salad

- 10oz Ribeye £ 19.95
- 6oz Fillet £ 21.95
- Steak Sauces. Creamy pepper or Stilton £ 1.95

Sides: chips, onion rings, coleslaw, veg, salad. Each £1.95

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DESSERTS & NIGHT CAPS

Desserts

- Traditional Treacle Sponge & Custard £ 5.95
- Apricot & Stem Ginger Tart topped with flaked Almonds, with vanilla icecream £ 5.95
- Chocolate & Hazelnut Brownie, salted caramel, hazelnut brittle, vanilla icecream £ 6.95
- White Chocolate Parfait, honeycomb & blueberry compote £ 6.95
- 4 Piece Cheeseboard... Brie, Mature Cheddar, Smoked & Blue £ 7.95

Port

- Ruby Wood Port by Corney & Barrow 50ml. £ 3.95
Classic Ruby with a fruity character, Bottle. £ 28.95
great on its own or paired with cheese

Dessert wine

- Chateau Septy Monbazillac, Bordeaux 75ml. £ 4.95
A pretty golden yellow dessert wine, Bottle £ 15.95
with aromas of ripe apricots & orange

Hot Beverages

- A selection of Tea's £ 2.50
- Americano £ 2.95
- Double Espresso £ 2.95
- Cappuccino. / Latte £ 2.95
- Hot Chocolate £ 2.95
- Liqueur Coffee Available

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