

Main Menu

Available Tuesday to Saturday from 12noon to 2pm and 6pm to 9pm

Sides

- Bowl of olives - £3.25 (V)
- Garlic bread - £3.25 (V)
- Cheesy bread - £3.50 (V)
- Bread with balsamic vinegar and olive oil - £3.25 (V)
- Crispy beer-battered onion rings - £3.25 (V)
- Portion of triple-cooked chips - £3.00 (V)
- Portion of cheesy triple-cooked chips - £3.50 (V)

Starters

All of these starters can be served as a main course with an additional cost. Please ask your server.

- Soup of the day served with warmed bread and butter - £5.25
- Pan-fried creamy chicken livers with bacon, garlic, thyme, fresh parsley and cayenne pepper served on ciabatta bread - £6.00
- Deep-fried English brie with prosecco and redcurrant jam £6.00 (V)
- Roasted red pepper salad with capers and pinenuts - £5.25 (V)

Mains

- Beef, butternut squash and red wine pie served with a crusty herb suet dumpling topping, seasonal vegetables and either creamy mash or triple-cooked chips - £13.00
- Sausages and homemade faggot combo served with creamy mash, onion gravy and peas - £12.50

P.T.O.

Mains continued....

- Chicken and bacon hotpot with a crispy potato rösti topping and accompanied by seasonal vegetables and a choice of creamy mash or triple-cooked chips - £12.50
- Conchigliè shell pasta with garlic oil, fresh chilli, pesto, fresh lime zest and parmesan shavings - £11.50 (V)
- Beef lasagne with a herb and tomato sauce accompanied by salad and triple-cooked chips - £10.00
- 8oz gammon steak served with triple-cooked chips, garden peas, pineapple and a honey glaze - £10.00
- Ale-battered cod fillet with triple cooked chips, homemade tartar sauce and garden peas - £12.95
- Five-bean and lentil chilli served on a bed of couscous with seasonal vegetables - £10.00 (V)
- 10oz 28-day matured ribeye steak with triple-cooked chips and a blue cheese or creamy peppercorn sauce and accompanied by mushrooms, peas and onion rings - £21.50

Specials

Please view our fish and other daily specials on the restaurant board or ask your server for details.

Desserts

DESSERTS is STRESSED reversed.....All of our desserts are lovingly homemade and are sure to provide some real comfort at the end of your meal. Please view our selection on the dessert board or ask your server for details.

Many of our dishes can be adapted for any special dietary needs. Please ask your server to discuss your requirements with our chef and we will make every effort to accommodate your wishes.

Tips and gratuities are discretionary except for groups of eight or more where an optional service charge of 10% will be added. If you wish to add a tip, this will be shared between all kitchen and front-of-house staff.

To prevent unnecessary delays, pre-orders are also recommended for larger bookings.