

Main Menu

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

Starters

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

- **Prawn Cocktail (GF)** £5.50
North Atlantic prawns with a special homemade marie rose sauce
- **Soup of the Moment (GF)** £5.75
homemade soup with crusty sourdough bread. (Gluten-free bread is available on request)
- **Grilled Haloumi (V,GF)** £5.95
served with a sweet chilli sauce
- **Caramelised Onion and Camembert Tart (V)** £6.50
served with a beetroot and rocket salad and balsamic dressing
- **Crumbed Mushrooms (V)** £5.95
served with homemade garlic mayonnaise.

Mains

- **Fish of the Moment (GF)**
please view specials board
- **Salad of the Moment (GF)**
please view specials board
- **Chicken & Mushroom Pie** Regular £13.00 Small £8.00
creamy chicken and mushrooms with a puff-pastry topping, seasonal vegetables & either creamy mash or triple-cooked chips
- **Gammon Steak** Regular £11.50 Small £7.00
served with triple-cooked chips, peas, egg and pineapple
- **Mushroom Pasta (V)** Regular £12.50 Small £7.50
creamy wild mushrooms, basil, spinach and white wine sauce served with penne pasta and parmesan shavings
- **Five Bean Lentil Chilli (V)** Regular £11.00 Small £7.00
served with Moroccan couscous and seasonal vegetables
- **Pork Ragu** Regular £12.50 Small £7.50
slow-cooked minced pork with red wine and tomatoes served with tagliatelle pasta and parmesan shavings
- **Sausage and Mash** £12.95
pork & leek sausage with caramelised onion mash, peas & gravy

Mains continued...

- **Chicken Goujons** £12.95
chicken fillets crumbed and fried with peas, gravy and either creamy mash or triple-cooked chips
- **Rib-eye Steak** £24.50
10oz 28-day matured steak served with triple-cooked chips, grilled tomato, mushrooms and peas
Choose from any of the following to accompany your steak:
 - Egg - £1.00
 - Peppercorn sauce - £2.00
 - Onion rings - £2.00
 - Diane sauce - £2.00
- **Parma Ham Wrapped Chicken (GF)** £13.50
served with new potatoes and a tomato & mozzarella salad and olive tapenade
- **Ale-Battered Cod Fillet** £13.95
served with triple-cooked chips, peas and homemade tartare sauce
- **Lamb Tagine** £15.95
served with Moroccan couscous, seasonal vegetables and homemade apricot chutney

Sides

- Bowl of olives - £3.80 (V)
- Cheesy bread - £3.95 (V)
- Bread with balsamic vinegar and olive oil - £3.80 (V)
- Crispy beer-battered onion rings - £3.80 (V)
- Triple-cooked chips - £3.50 (V)
- Garlic bread - £3.80 (V)
- Cheesy Garlic Bread - £4.00
- Cheesy triple-cooked chips - £4.00 (V)

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 or food allergies. Please ask your server to discuss your requirements with our chef and we will make every effort to accommodate them.

Tips and gratuities are discretionary except for groups of eight or more where a 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.