

MENU

~ To Start ~

Soup of the Day (gfa/vegan) **£6.25**

Homemade soup served with a warm bread roll

Curried Lamb Meatballs (gfa/dfa) **£7.25**

With garlic hummus and nann bread

Spinach, Onion and Ricotta Tart **£7.25**

Red onion salsa, olive oil and balsamic glazed rocket

Prawn and Avocado Salad (df) **£7.25**

Mixed leaf, cucumber, avocado with marie rose dressing

Mackerel Pate (df/gfa) **£7.75**

Apple compote, dill crème fraiche served with crostini

Beef Brisket Bon Bons (gfa/dfa) **£8.00**

Slow cooked beef brisket bon bons, with a whiskey bbq aioli

~ Middle ~

Mains:

Chefs Fish n Chips (gf/df) **£15.75**

Classic tartare sauce, garden peas, lemon wedge

Salmon en Croute **£19.00**

Burblanc sauce, green beans and herby new potatoes

Mediterranean Arancini (gfa/vgna) **£15.50**

With a feta and sundried tomato sauce, served with a side salad

Moules Frites (gf/dfa) **£17.95**

Garlic cream and white wine mussels with truffle, parsley and parmesan fries

Duck Duo (gf) **£22.00**

Duck Breast and duck leg bon bon, cherry red wine sauce, celeriac textures and dauphinoise potatoes

Pie of the Week **£15.50**

Creamed mashed potatoes, roasted root vegetables and gravy

Chicken Supreme (gf/dfa) **£18.25**

Garlic, lemon and honey glazed chicken supreme, charred tender stem broccoli, Piri Piri rice and a rich chicken gravy

~ From The Grill~

Burgers:

All served with skinny fries & homemade coleslaw.

6oz Beef (gfa/dfa) **£16.95**

Our most popular beef patty served in a bun gherkin, baby gem, tomato and topped with Monterey jack cheese and maple bacon

Buttermilk Chicken (gfa) **£17.50**

With baby gem lettuce, gherkin and tomato, topped with Monterey jack cheese and siracha mayonnaise

Beef and BBQ Pulled Pork Burger (gfa/dfa) **£17.50**

Topped with cheddar cheese with baby gem lettuce, gherkin and tomato

Vegan Burger (gfa/vgn) **£16.00**

Spinach & Lentil burger, served in a bun with sliced gherkin, lettuce & beef tomato. Topped with Violife cheddar cheese.

Steaks:

Served with mushroom, tomato and chips.

8oz prime sirloin **£27.00**

8oz prime ribeye **£29.00**

Make it a Surf N Turf – add Kings Prawns **£4.00**

Add sauce of your choice **£2.50**

Peppercorn (gf/dfa) Blue Cheese (gf) Garlic Butter (gf/dfa)

Desserts:

Vanilla and Orange Brûlée (gfa)	£7.00
With a zesty orange biscuit	
Layered Chocolate Sponge	£7.00
Served warm with a chocolate cream	
Toffee Apple Upside Down Cake (vga?)	£7.00
Vanilla ice cream	
Berry Eton Mess (gfa)	£7.00
With a mixed berry compote and berry sauce	
Banoffee Pie (gf)	£7.00
Fresh Bananas and chocolate shards	
Lemon Cheesecake (gf)	£7.00
Crystalized lemon and raspberry crumb served with Chantilly cream	