



MENU

APPETISERS

Bowl of Mixed Olives with Fresh Bread £3.50 - **Add Feta Cheese** £3.95
Garlic Bread £2.50 **Cheesy Garlic Bread** £2.50 **Bell Peppers filled with Cream Cheese** £3.50

STARTERS

Chef's Freshly prepared Soup of the Day *chunk of crusty bread* £4.95
Fresh Mussels *cooked in cider sage cream sauce* (c) £6.25
Spanish Chorizo and Scampi Salad *lemon paprika butter* (c) £6.25
Plum Tomato and Buffalo Mozzarella Salad *pickled red onions, tomato & basil dressing* (c) (v) £6.25
Garlic Field Mushroom *stuffed with blue cheese on a pear & rocket salad* (c) (v) £5.95
Assortment of Cured Meats *crusty bread & chef's piccalilli* £6.50

MAIN COURSES

21 DAY AGED BRITISH STEAKS

Sirloin £16.25
Fillet £19.95

onion rings, field mushrooms, mixed salad, French fries

Freshly made sauce: red wine, black pepper or blue cheese £1.50

Roast Fillet of Sea Bass, *walnut rocket pesto glaze, Greek salad, red pepper coulis, crushed new potatoes* (c) £14.25

Chargrilled Chicken Carbonara *with pasta and a garlic, bacon & mushroom cream sauce* £12.50

Slow Roast Belly Pork *buttered greens, sage & apple mash* (c) £13.25

Chargrilled Swordfish Steak *pineapple chilli salsa, aromatic rice, lime & coriander sour cream* (c) £13.95

Guinness Glazed Duck Breast *caraway braised savoy cabbage, new potatoes, caramelised orange jus* (c) £14.25

Warm Chick Pea Tomato & Coriander Salad, *pan-fried haloumi, aged balsamic* (c) £11.95

Thai Red Curry *wok fried tofu with Chinese greens, aromatic rice* (c) (v) £11.95

Pan-Fried Lamb's Liver *smoked bacon mash, onion marmalade, horseradish cream* (c) £12.50

Shirley's Steak and Kidney Pudding *new potatoes, spring vegetables, gravy* £12.95

Deep Fried Haddock in Crispy Beer Batter *French fries, mushy peas, tartare sauce* (v) £11.95

ADDITIONAL SIDE ORDERS

French Fries **Parsley Buttered Potatoes** **Seasonal Vegetables** **Mixed Salad** £2.95

c denotes celiac option (some dishes can be modified – please ask). v denotes vegetarian option. Some items may contain nuts or derivatives.

To the best of our knowledge none of our suppliers use GM products



DESSERT MENU

Fresh Strawberries <i>double pouring cream</i>	£5.50
Iced Coconut Meringue <i>sweet summer fruits, lime yogurt</i>	£5.50
Egypt Mill's Chocolate Mint Sundae	£5.50
Chef's Lemon Tart <i>lemon cream, summer berries</i>	£5.50
Freshly made Hot Cinnamon rolled Doughnuts <i>chocolate dip</i>	£5.50
Selection of locally made Winstone's Ice Creams	£5.50
Platter of Assorted Cheeses <i>with biscuits and grapes</i>	£7.50

AFTERWARDS

Hot Chocolate with Marshmallows	£1.95	
<i>Add a liqueur: choose from Bailey's, Cointreau, Amaretto or Brandy</i>	£3.95	
Pot of freshly brewed tea £1.85	Cafetiere of freshly brewed coffee £1.85	
Cappuccino £1.95	Espresso £1.65	Liqueur coffees £4.50

All coffees can be served as regular or decaffeinated

Some items may contain nuts or nut derivatives c denotes coeliac option