

DINNER MENU

STARTERS

Salt & Pepper Squid 8

Tender pieces of Squid scored in a pineapple shape with salt & pepper coating.

Goats cheese tartlet (V) 8

Red onion marmalade, Balsamic reduction

BURGERS

Gourmet Beef burger 15

Beef patty basted in barbecue sauce. Topped with crispy bacon, cheddar, pickles smoked paprika mayo and hand cut chunky chips

Spicy Chicken Burger 15

Spicy roast chicken breast. Topped with cheddar lettuce tomato, onion and hand cut chunky chips

Veg Burger (V) 13

Veg patty, basted in barbecue sauce. Topped with cheddar

DESSERT

Chocolate Fudge Brownie 8

Sticky Toffee pudding 8

Apple tray cake 8

Lemon custard Tart 8

All desserts Served with either Cream, Ice-cream, or custard.

<u>MAINS</u>

Lamb Shank (*) 22

Slow cooked in red wine sauce. Served with seasonal veg & creamy Mash potato.

Pan fried Cod (*) 16

Served with roast baby potato, mashed peas, spicy pesto and Parsley/Dill wine velouté sauce.

Chicken Tarragon (*) 18

Roasted Chicken breast served with a creamy Tarragon velouté sauce. Seasonal veg & creamy mash.

Sirloin steak 11oz 30

Pan grilled 11oz beef served with chunky hand cut chips,

Mediterranean Vegetable Tart (Vegan) 15

Served with Cajun roast potato and seasonal vegetables.

Pork Belly (*) 18

Slow roasted Pork belly, braised red cabbage, Mash potato, Apple and Sage juz

Sunday Roast 16 (Served on Sundays only)

Includes Roast beef, roast chicken, roast potatoes, cauliflower cheese, Carrots, Broccoli, peas & savoy cabbage, Swede and Yorkshire pudding

Please note all dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens.

We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination Full allergen information is available – please ask a member of the team. Our menu descriptors do not include all ingredients.

(v) Suitable for vegetarians (*) Contains Alcohol (+) Small bones or shell may be present