

LIGHT APPETITES

MON – TUES 12 – 6.30PM WEDS – SAT 12- 6PM

STARTERS

Garlic Mushrooms V MF

BUTTON MUSHROOMS IN A CREAMY SAUCE WITH TOASTED GARLIC BREAD.

Soup of the Day VG F sy

RUSTIC HOMEMADE SOUP SERVED WITH CRUSTY BREAD & BUTTER.

Salt & Pepper Chicken Goujons GF M

CRISPY BUTTERMILK CHICKEN STRIPS COATED IN ASIAN SPICES WITH RED ONION, CHILLIES & SPRING ONIONS. SERVED ON MIXED LEAF WITH HOISIN GLAZE.

Classic Prawn Cocktail c F Mu E M

ATLANTIC PRAWNS COATED IN A MARIE ROSE DRESSING & PAPRIKA ON A BED OF MIXED LEAF WITH LEMON & BROWN BREAD & BUTTER.

MAINS

Steak Pie M E F Mu Cl Sy

SLOW COOKED BEEF IN A RICH ALE GRAVY ENCASED IN SHORT CRUST PASTRY SERVED WITH GARDEN PEAS, HANDCUT CHIPS & RICH MEAT GRAVY.

Add Seasonable Vegetables - £1.50

Beer Battered Haddock F Su Fs

CRISPY BEER BATTERED HADDOCK SERVED WITH HANDCUT CHIPS & MUSHY PEAS.

Add Bread & Butter - £1.00

Prime Gammon Steak GF

GAMMON STEAK SERVED WITH HANDCUT CHIPS & GARDEN PEAS. WITH A CHOICE OF EGG OR PINEAPPLE.

Scampi E M F C

CRISPY BREADED SCAMPI TAILS SERVED WITH HANDCUT CHIPS, GARDEN PEAS & TARTAR SAUCE.

Beef Shin M E F Mu Cl Sy

MIXED CHEESE BOUND WITH POTATO ENCASED IN A SHORTCRUST PASTRY SERVED WITH HANDCUT CHIPS AND GARDEN PEAS.

DESSERTS

Double Chocolate Fudge Cake **V M E F**

Ice Cream Sundae v (**VG option Available**) **M**

Sticky Toffee Pudding **V M E F**

Apple Crumble **V F**

2 COURSES - £9.95 – 3 COURSES - £12.95