

LIGHT APPETITES

(AVAILABLE MONDAY - SATURDAY 12-4PM)

STARTERS

Garlic Mushrooms V

BUTTON MUSHROOMS IN A CREAMY SAUCE WITH TOASTED GARLIC BREAD.

Soup of the Day VG

RUSTIC HOMEMADE SOUP SERVED WITH CRUSTY BREAD & BUTTER.

Salt & Pepper Chicken Goujons GF

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

Classic Prawn Cocktail

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

MAINS

Steak Pie

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

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

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

Cheese & Onion Pie V

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

DESSERTS

Double Chocolate Fudge Cake v

Ice Cream Sundae v (VG option Available)

Sticky Toffee Pudding v

2 COURSES - £9.95 – 3 COURSES - £12.95

(please refer to main menu for all allergen advice)