

SIGNATURE MENU

SERVED DAILY FROM 12PM TO 7.30PM
2-COURSES £15.00 | 3-COURSES £17.50

STARTERS

SOUP OF THE DAY
crusty roll, and butter.

GARLIC MUSHROOMS (V)
cream sauce on toasted brioche

PRESSED HAM HOCK TERRINE
piccalilli puree & grilled ciabatta

BLACK PUDDING BONBON
With apple and apricot, served with a shallot puree

BREADED CHICKEN TENDERS
light Cajun spice & BBQ dip

SALAD

AVAILABLE AS A STARTER OR MAIN

TRADITIONAL GREEK SALAD (V) (GF)
Feta cheese, olives, tomato, cucumber, red onions and cos lettuce in a lemon and oregano oil

CAESAR SALAD (V) (GF)
cos lettuce, anchovies, croutons tossed in a creamy dressing, Parmesan shavings

Top your salad with grilled chicken breast, garlic fried tiger prawns or grilled Seabass fillet for £3.50

MAINS

DUO OF PORK (GF) - Supplement £5.00
Pork Fillet wrapped in smoked bacon, served on sage mashed potato with a Braised pork shoulder, lentil and root vegetable Ragout

8OZ SIRLOIN STEAK (GF) - Supplement £5.00
chunky chips, grilled tomato, field mushroom & rocket

PAN FRIED CHICKEN BREAST (GF)
cumin spiced creamed cabbage, potato gratin, sauteed oyster mushrooms, tarragon Jus

SEAFOOD LINGUINI
smoked salmon, cod, tiger prawns, creamy tomato garlic sauce

PLAIN & SIMPLE BURGER
6OZ BEEF BURGER
served with skin on fries and mayo dip

BREADED CHICKEN BURGER
with cos lettuce, tomato, onion chutney, with skin on French fries

MUSHROOM RISOTTO (V) (GF)
oyster & button mushrooms cooked in white wine. parmesan shavings, rocket salad

Top your Risotto with grilled chicken breast, Garlic fried tiger Prawns or grilled Seabass fillet for £3.50

DESSERTS

HOMEMADE APPLE & RHUBARB CRUMBLE
pecan crumble toping & custard

CHOCOLATE & RASPBERRY TORTE (VE)
vegan Ice cream

STICKY TOFFEE PUDDING
custard

BANOFFEE CHEESECAKE (V)
fruit compote

A SELECTION OF ICE CREAMS & SORBETS

SELECTION OF LOCAL CHEESE & BISCUITS - Supplement £2.50
with onion chutney & fresh grapes.

