



MAIN MENU

Tuesday – Thursday 12-3 & 6-8.30pm

Friday & Saturday 12 Noon – 8.30pm

Starters

Chicken liver pâté with a red onion chutney, mixed leaves and warm ciabatta * GF	£7.50
Hot Buffalo OR Sticky BBQ & Coca Cola Glazed Chicken Wings with a blue cheese dipping sauce * GF	£8.50
Homemade Soup of the day with crusty bread (V) * GF	£6.50
Smoked Salmon & Prawn Salad with a lemon aioli * GF	£7.50/£12.50
Seared Goats Cheese, Beetroot & Apple Salad with crushed Walnuts & Balsamic Glaze (V)	£7.50/£12.50
Baked Camembert, toasted bread, roasted cherry tomatoes, onion marmalade * GF (To share or by yourself...)	£10.50
Cheesy Nachos served with guacamole, chef's salsa and sour cream (V) * GF (To share or by yourself...)	£8.00

Main Courses

Hand Carved Ham, free-range double egg and chips * GF	£12.00
Wholetail Scampi, chips, garden peas and chef's homemade tartar sauce	£12.50
Beer Battered Haddock and chips with mushy peas or garden peas, chefs homemade tartar sauce * GF	£14.50
Beef OR Vegetarian Chilli Con Carne with rice, nachos and sour cream (V) * GF	£10.50
Three Egg omelette, choose two fillings: cheese, ham, mushroom, peppers, onion or prawn served with chips and mixed salad (free range eggs) (V) * GF	£10.50
Oriental Spicy Vegan Burger, vegan cheese, vegan mayo chips & salad (Vegan) (V)	£11.00
Texan Chicken Burger, tomato salsa, cheddar cheese, tomato and lettuce, chips and sour cream dip	£12.00
Beef Burger with tomato & lettuce * GF served with chips	£11.00
Add a topping £1.00 each : Cheddar, onion rings, bacon, fried onions, jalapenos, mushroom, crushed avocado, fried egg, blue cheese, spicy tomato salsa, raw onions	
Pan- fried Lambs Liver & bacon, served with rich red wine & onion gravy, mash & garden peas * GF	£12.00
8oz Fillet * GF chips or jacket potato, roast tomato & field mushroom	£26.00
10oz Sirloin * GF chips or jacket potato, roast tomato & field mushroom	£24.00

Homemade Pies

Steak and Red Wine Pie top & bottom, mash or chips and peas	£16.00
Luxury Fish Pie and peas	£16.00
Creamy Roast Chicken & Ham top & bottom Pie mash or chips and peas	£16.00
Butternut Squash, leek & Brie top & Bottom pie with mash or chips and peas (V)	£14.50

Sauces £2.50

Peppercorn
Blue Cheese
Béarnaise sauce

All dishes may contain nuts & fish dishes may contain small bones

All food is freshly cooked to order, please be prepared to wait.

* **GLUTEN FREE & VEGETARIAN** option available but must advise server on ordering

If you have any allergies or dietary requirements you must make your server aware on arrival or on your pre-order, whilst every effort is made to prepare dishes to accommodate dietary needs we run an open kitchen and cannot guarantee that any item is 100% allergen free

MAIN MENU continued!



LIGHT BITE MENU

Tuesday - Saturday 12-6pm

Jacket Potatoes *GF All £7.50

Beef Chilli and Cheese	Cheese & coleslaw
Veggie Chilli and Cheese	Tuna and Mayonnaise
Prawn and Marie Rose Sauce	Cheese and Baked Beans

Baguette or Wrap you decide... All £7.50 - Add Chips £1.50

Chicken Goujon & sweet chilli	Bacon and Brie
Tuna Mayonnaise	Classic BLT
Fish Finger and Tartar Sauce	Ham and Cheese
Rare Beef and horseradish	

All served with salad

Draft Available

Estrella	
Beavertown Neck oil	
Sumo	Inch's Cider
Carlsberg	Sidepocket
San Miguel	Young's
Birra Moretti	Guest Ale
Stella	Guinness

Childs Menu - £7.00

(Age 10 or younger only)

- Mini Cheeseburger & Chips *GF
- Fish Fingers, Chips & Peas
- Chicken Goujons, Chips & Peas
- Spaghetti Bolognese
- Macaroni Cheese (V)

Sides:

Coleslaw £2.50	Chips £3.50
Garlic Bread £3.50 add cheese 50p	Cheesy Chips £3.95
Battered Onion Rings £3.50	Mixed Salad £3.00
Seasonal Vegetables £3.00	Garlic Mushrooms £3.50
Mac & Cheese £4.50	

Homemade Desserts £7.00

- Crumble of the day & Custard (can take at least 20 minutes as baked to order)
- Sticky Toffee pudding with vanilla ice cream or custard *GF
- Vanilla Crème brûlée - *GF
- Cheesecake of the day
- Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream *GF
- Selection of Ice Creams available: £2.00 each scoop
- English Cheeseboard Stilton, Brie, Cheddar with spiced apple chutney **£2.00 supplement *GF

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