

STARTERS

SOUP OF THE DAY (VG) with bread & vegan butter	6
SALMON & HADDOCK FISH CAKE with a soft boiled egg, watercress, crayfish popcorn & a mustard cream sauce	8
DUCK LIVER PATE with crostini & apple & raisin chutney	7
CHICKEN WINGS with a blue cheese dip	7
LAMB SPRING ROLL with salad & tzatziki	7
TACO COATED CALAMARI with garlic aioli	7
BRUSCHETTA OF ROAST VEG with grilled halloumi & basil oil	6.5
FALAFEL (VG) with aubergine ratatouille & harissa oil	6.5

PIES

served with handcut chips & minted mushy peas	12
STEAK, ALE & ROAST CARROT PIE	
CHICKEN, LEEK & TARRAGON PIE	
HOMITY PIE	
VEGAN PIE	

MAINS

SWEET POTATO & MADRAS CURRY (VG) with turmeric rice, crispy kale & poppodom	13
PAN FRIED LAMB LIVER with bacon, colcannon, crispy onions & thyme jus	14
SALMON EN CROUTE with potato cake, saffron & clam veloute	17
BEEF SHIN BOURGUINON with mash & parsnip crisps	16
CHICKEN SCHNITZEL with baby potatoes, fine beans & diane sauce	15
GRILLED 8OZ RUMP STEAK with roast tomato, onion rings & Bloody Mary sauce	20
BROCCOLI, SPINACH & WILD MUSHROOM LINGUINI with four cheese sauce	13

CLASSICS

HOUSE BEEF BURGER served with fries & slaw	13
BUTTERMILK FRIED CHICKEN BURGER served with fries & slaw	13
VEGAN BURGER (VG) served with fries & slaw	11.5
FISH & CHIPS with minted mushy peas	13.5
SCAMPI & FRIES with minted mushy peas	13.5
BANANA BLOSSOM & CHIPS (VG) with minted mushy peas	12.5

**IF YOU HAVE ANY ALLERGENS OR DIETRY REQUIREMENTS,
PLEASE MAKE YOUR SERVER AWARE**



DESSERTS 6

CHOCOLATE BROWNIE

STICKY TOFFEE PUDDING

BANOFFEE ETON MESS

SALTED CARAMEL GATEAU

VEGAN ICE CREAM BOWL (VG)

BLACKBERRY CRUMBLE (VG)

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