

**£20 for 2 courses – Starter and main or main and dessert.
25% (£5) discount for pre-ordering at least 24 hours ahead.**

START

Breads & olives with oil and balsamic **v agf**

Pate with chutney and toast **agf**

Filo wrapped goats' cheese, red onion marmalade, balsamic reduction **v**

Prawn cocktail, Marie Rose sauce, brown bread and butter **agf**

Squid rings, sweet chilli dipping sauce

MEAT

Grilled Sirloin steak, caramelised onion, grilled tomato, mushrooms, chips and peppercorn sauce **agf**

Grilled chicken breast, caramelised onion, grilled tomato, mushrooms, chips and peppercorn sauce **agf**

Braised brisket of beef, red wine and tarragon sauce, roast roots **agf**

Slow braised Belly Pork with sticky Jack Daniels BBQ sauce, mashed potato and green vegetables

Double cheese burger, tomato, lettuce and dill pickles in a brioche bun with chips **agf**

FISH

Fish 'n' chips with mushy peas and tartare sauce **agf**

Whole tail scampi and chips with mushy peas and tartare sauce

Fish of the Day (please ask for details)

VEGETARIAN

Black bean and Feta burger, tomato, lettuce and dill pickles in a brioche bun with chips **v agf**

Panko breaded Halloumi burger, tomato, lettuce and dill pickles in a brioche bun with chips

DESSERTS

Sticky toffee pudding, butterscotch sauce, rum & raisin ice cream **v**

Today's fruit crumble and custard **v**

Profiteroles with chocolate sauce **v**

Home made ice creams **v agf**

Vanilla panna cotta – fruit coulis **agf**

Desserts of the day (please ask for details)

v = vegetarian

agf = also available gluten free, please ask

ALLERGIES AND INTOLERANCES : We are happy to discuss any allergy and intolerance requirements with you before you order and our allergen chart is available for you to look at. We sell nuts from the bar and use nuts in the kitchen therefore we are unable to rule out contamination in the atmosphere.