



STARTERS

Garlic and herb marinated olives	£4.50
Freshly baked ciabatta with balsamic and olive oil	£4.00
Homemade soup with freshly baked bread	£6.00
Basket of breaded whitebait, mixed salad, tartare sauce	£6.95
Grilled halloumi, mixed salad, sweet chilli dressing	£7.00
Tian of avocado and prawn marie-rose with brown bread and butter	£7.25
Homemade chicken liver and brandy pate, red onion chutney, toasted ciabatta	£7.35

PUB CLASSICS

Homemade beef and ale pie, mashed potatoes or chips, vegetables (add stilton £1)	£14.50
Sugar baked ham, fried eggs, chunky chips and mixed salad	£13.00
Beer battered haddock with chunky chips, garden peas and tartare sauce	£14.25
Beef burger, brioche, cheese, chilli jam, baby gem, mayo, tomato, red onion, coleslaw and chips	£14.50
Vegetarian sausages, mash, seasonal vegetables, onion gravy	£13.95
Aberdeen Angus sirloin steak, chips, grilled mushroom and beef tomato, green peppercorn sauce	£22.95
Wholetail scampi, chunky chips, salad garnish and tartare sauce	£13.50

SPECIALS - Plus daily specials board

Three bean chilli, rice, jalapenos, melted cheese and guacamole	£13.25
Homemade Thai green chicken curry, jasmine rice, naan bread	£14.00
Baked salmon fillet, buttered baby potatoes, tender stem broccoli, dill hollandaise	£16.50

DESSERTS

Sticky toffee pudding with custard	£7.00
Warm fruit crumble with a jug of custard	£6.95
Warm stem ginger cake with vanilla ice-cream	£6.95
A trio of cheese with biscuits and caramelised red onion marmalade	£8.95
Chocolate and orange tart with blood orange sorbet	£6.95
A trio of dairy ice-creams with rossini curl wafers	£5.50
Homemade cheesecake with fresh cream	£7.25

**** THE STAFF ARE MORE THAN WILLING TO PROVIDE ADVICE ON FOOD ALLERGENS ****