



January menu 2022

Subject to change and also specials may be available

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
Breaded whitebait on baby gem with a chilli and lime mayonnaise	£6.95
Goats cheese, beetroot, red onion and grape salad with balsamic	£6.95
Warm crab, spring onion and pine nut tart	£7.50
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	£13.95
Beef burger, brioche, cheese, chilli jam, baby gem, mayo, tomato, red onion, coleslaw and chips	£14.50
Vegan burger, caramelised onion chutney, pickled carrots, charred beef tomato and chunky chips	£13.95
Aberdeen Angus sirloin steak, chips, mixed salad, mushroom sauce	£21.95
Wholesale scampi, chunky chips, salad garnish and tartare sauce	£13.50

SPECIALS

Butternut squash, sweet potato, spinach and pine nut lasagne, mixed salad	£13.95
Slow cooked chicken and apricot tagine with coriander rice, mixed salad	£14.25
Chilli butter roasted salmon fillet, ginger and coriander rice, mixed salad	£14.25
Slow cooked shoulder of lamb and red wine Shepherd's pie with seasonal vegetables	£15.95

DESSERTS

Homemade chocolate brownie, chocolate sauce with vanilla ice-cream	£6.75
Chocolate fudge cake with vanilla ice-cream	£7.00
A trio of cheese with biscuits and caramelised red onion marmalade	£8.95
Homemade vanilla crème brulee topped with fruits	£6.95
Raspberry and almond tart with vanilla ice-cream	£6.95
A trio of dairy ice-creams with rossini curl wafers	£5.50