



Restaurant Menu

Pre Starter

Mixed Olives 2.50 Pot of Cockles 2.50
Artisan Breads, Balsamic Vinegar, Extra Virgin Olive Oil 3.00 Garlic Bread 3.00

Starter

Soup of the Day & Brown Crusty Bread 4.50
Traditional Prawn Cocktail, Marie Rose Sauce & Brown Bread & Butter 6.50
Mussels with Smoked Bacon, Garlic & English Cider Cream 6.95
Mediterranean King Prawns in Garlic, White Wine & Chilli & Rosemary Bread 7.25
Deep Fried Calamari & Alioli 5.50
Warm Sliced Salt Beef, Toasted Rye Bread, English Mustard & Gherkins 6.25
BBQ Glazed Pork Ribs 5.95
Chicken Liver Pate, Toast & Sweet Tomato Chutney 5.50
Wild Mushrooms in a Garlic & Stilton Cream on Toasted Rosemary Bread 5.95

Mains

Beer Battered Cod, Chips, Peas/Mushy Peas & Tartare Sauce 11.95
Skate Wing, Capers with Lemon & Buttered Baby Potatoes 14.95
Smoked Haddock, Leek & Pea Risotto & a Soft Poached Egg 12.95
Smoked Chicken & Bacon Caesar Salad & Parmesan Croutons 10.95
Calves Liver, Creamed Potato, Greens, Silver Skinned Onion & Bacon Gravy 14.95
Slow Roasted Belly of Pork, Roasted Root Vegetable, Baby Potatoes & Cider Gravy 10.95
Butterflied Lamb Cutlets, Dauphinoise Potatoes, Green Beans & Fresh Mint Jus 16.95
Aged 10oz Ribeye Steak on the Bone, Thick Cut Chips, Mushrooms
& Slow Roasted Tomato 19.95 add Horseradish or Peppercorn Sauce 1.20
Linguine Arrabiata, Sweet Cherry Tomato, Chillies, Spinach & Mozzarella & Slice of Garlic Ciabatta 10.95

Sides

Seasonal Vegetables, Mixed Leaf Salad, Chips, Sweet Potato Chips, Garlic Bread All 3.00

Puddings

Trio of Ice-cream 3.95
Honeycomb Cheesecake & Fresh Cream 5.50
Bakewell Tart, Raspberry Pavlova Ice-cream & Crushed Raspberries 5.95
Apple & Seasonal Fruit Crumble & Vanilla Custard 4.95
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice-cream 5.50
Chocolate Brownie & Vanilla Ice-Cream 5.50
Great British Cheese Board, Grapes, Celery, Chutney & Biscuits 6.95