



DINNER MENU

Starters

- Confit cherry tomato and mini mozzarella salad, basil oil, garlic aioli £7.50
Korean fried chicken, gochujang sauce, pickled vegetables, sesame seeds £8.50
Pressed ham terrine, piccalilli, crisp bread wafers (GFA) £7.50
Prawn cocktail on toasted bread (GFA) £8.50
Soup of the day £7.00
Creamy garlic mushrooms on sourdough (GFA, V) £7.00

Main courses

- Sausages and mash, caramelised onions, peas and gravy (VEA) £12.50
Thai red curried chicken or vegetables, steamed rice, pickled vegetable salad (GF,VE) £15.00
Braised beef cottage pie, herb mash, roast carrots, fine beans (GF) £16.50
Battered cod, hand cut chips, mushy peas (GFA) £15.00
Breaded scampi, hand cut chips, garden peas £14.00
Chunky beef or vegetable chilli, rice, soured cream, tortillas (GF,VE) £16.50
Chicken parmesan, hand cut chips and salad £16.50
Linguine, bacon, mushroom cream sauce with pesto, toasted garlic bread £15.00
Classic beef lasagne with panzanella salad £14.00
8oz Sirloin steak, flat mushroom, tomato, hand cut chips and salad garnish £24.95

Desserts

- Lemon tart, blackcurrant compote (GF)
Crème Brulee, with homemade shortbread
Milk chocolate truffle and confit orange
Sticky toffee pudding, toffee sauce, vanilla ice cream (GF)
Assorted ice creams
£7.00
Cheeseboard, local cheese selection, with celery, grapes and wafers £10.00

Sides

- Beer battered onion rings £3.00 French fries or Hand cut chunky chips £3.50
Peppercorn or Blue cheese sauce £3.00 House salad £3.50

(GF) Gluten free / (GFA) Gluten free available on request / (V) Vegetarian / (VE) Vegan.