



Starters - 'Something to tickle your fancy'

Homemade Soup of the Day, Crusty Bread & Butter £5.00

Breaded Brie Wedges, Salad & Cranberry Sauce £5.50

Deep Fried Whitebait, Homemade Tartare Sauce, Bread & Butter £6.00

Traditional Prawn Cocktail, Crusty Bread & Butter £6.00

Chicken & Ham Terrine, Pickled Baby Carrots & Tarragon Mayo £5.50

Crispy Duck Salad, Spring Onions, Cucumber & Hoisin Dressing £6.50

Hummus, Olives, Focaccia Bread & Dipping Oil (to share) £7.00

Main Course – 'The bit you have to eat before Pudding'

10oz Sirloin Steak, Portobello Mushroom, Grilled Tomato & Chunky Chips £20.00

Add Béarnaise or Peppercorn Sauce £1.50

10oz Gammon Steak, Local Free Range Eggs, Chunky Chips & Peas £11.00

Thai Spiced Crab Cake, Coconut Prawns, Sweet Chilli Dip, Chips & Salad £13.00

Traditional Beer Battered Cod Fillet & Chips, Minted Pea Purée

& Homemade Tartare Sauce £12.00

Wholetail Breaded Scampi, Homemade Tartare Sauce, Chunky Chips & Salad £11.50

Sesame Roast Salmon Salad, Watercress & Potatoes, Garlic Aioli £12

Sweet Potato & Coconut Curry – Rice, Poppadum & Mango Chutney (**Gluten free, vegan**) £10.00

Chicken & Bacon Caesar Salad, with or without Anchovies (small £7.50/Large £13)

Homemade Burgers – 'Yum in a Bun'

All served with Red Onion Marmalade, Chunky Chips, Salad, Toasted Bun.

8oz Gourmet £11.00

Breaded Cajun Chicken £12.00

Courgette, Carrot and Halloumi Burger £10.00

Add Cheddar £1.00, Bacon £1.00, Brie £1.00, Stilton £1.00

Sides

Chunky Chips £3.50, Cheesy Chips £4.00, Side Salad £2.50, Bread & Butter £2.50

Side of Vegetables £2.50, Garlic Bread £3.00, Cheesy Garlic Bread £4.00

For Allergen Information please ask