



Starters - 'Something to tickle your fancy'

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

Homemade Soup of the Day, Crusty Bread & Butter £4.50

Deep Fried Whitebait, Homemade Tartare Sauce & Lemon £5.50

Traditional Prawn Cocktail, Crusty Bread & Butter £6.00

Ham Hock Terrine, Piccalilli, Herb crostini & Salad £5.50

Potted Smoked Trout, Sour Dough Toast & Pickled Cucumber £6.00

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

8oz Sirloin Steak, Cooked how you like it, Portobello Mushroom,
Grilled Tomato & Chunky Chips. £16.00
Add Bearnaise or Peppercorn Sauce. £1.50

Thai Green Cod Fishcake, Coconut Prawns, Sweet Chilli Dip, Chips & Salad £13.00

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

Traditional Beer Battered Cod & Chips, Minted Pea Puree
& Homemade Tartare Sauce. £12.00

Wholetail Breaded Scampi, Homemade Tartare Sauce, Chunky Chips & Salad. £11.00

Chicken Caesar Salad, Chargrilled Chicken Breast, Bacon, Anchovies, Croutons,
Parmesan Shavings, Salad & Caesar Dressing. £13.00

Cold Oriental Smoked Duck Breast Salad with Courgette, Cucumber, Sundried Tomato,
Bean Sprout and Hoisin Dressing £13.50

Homemade Burgers – 'Yum in a Bun'

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

8oz Gourmet. £11.00

Add Cheese £1

Add Bacon £1

Add Pulled Pork £1

Chicken & Tarragon. £ 12.00

Aubergine & Tomato, Goats Cheese & Pesto. £11.00

For Allergen Information please ask