



SET MENU ONE

2 COURSE £15 / 3 COURSE £18

Freshly made soup,
served with crusty bread & butter (V)

Classic prawn cocktail,
served with farmhouse brown bread.

Garlic cream mushroom's with toasted ciabatta (V)

Chicken liver & mushroom pate
served with fruit chutney & toast.

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Beer battered cod & chips
served with mushy peas & tartare sauce.

"Grandads" old English sausage,
mashed potato & onion gravy.

Roast vegetable, polenta & parmesan bake
with halloumi chips & green salad (V).

Chicken fillet with roast mushroom & tomato,
hand cut chips and peppercorn sauce.

Beef, chicken or veggie (V) burger in a brioche
bun with fries, onion rings & coleslaw.

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Sticky toffee pudding with custard.

Baileys & toffee cheesecake with coffee coulis.



SET MENU TWO

2 COURSE £18 / 3 COURSE £22

Freshly made soup,
served with crusty bread & butter (V).

Classic prawn cocktail,
served with farmhouse brown bread.

Pulled pork & mature cheddar bon bons
with chilli glaze.

Roast beetroot, goats cheese & candied walnut salad (V)

Potted chicken liver & mushroom pate
with apple cider & fig chutney & toast.

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Sirloin steak with roast tomato & mushroom,
hand cut chips and peppercorn sauce.

Slow cooked lamb shank, creamy rosemary mash
and sweet onion gravy.

Roast salmon, sautéed potato & bacon salad
with a leek vinaigrette.

Curried butternut squash, lentil, beetroot & spinach,
served in a poppadum basket (V).

Breaded salt 'n' pepper chicken bucket,
fries, coleslaw, salad and sweet chilli sauce.

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Warm chocolate brownie
with white chocolate ice cream.

Vanilla and strawberry panna cotta
with amaretto biscuits.

Cheeseboard with chutney, celery, apple & grapes.

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