

## SET MENU ONE

2 COURSE £16 / 3 COURSE £19

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

BBQ salt 'n' pepper chicken wings  
dusted with toasted sesame seeds

Garlic ciabatta bread

Garlic & mozzarella ciabatta bread

Chicken liver & mushroom pate  
with a peach & chilli chutney & toast

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"Grandads" Manchester sausage, mashed potato & rich gravy

Beer battered cod & chips with mushy peas & tartare sauce

Plain beef, grilled chicken, breaded chicken,

cajun chicken or breaded veg(v) burger

served in a toasted brioche bun with fries,

onion rings, coleslaw & salad

Homemade cheese & onion pie  
with hand cut chips & baked beans (v)

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Strawberry & champagne cheesecake  
with strawberry & cream ice cream

Warm chocolate brownie served with vanilla pod ice cream

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## SET MENU TWO

2 COURSE £19 / 3 COURSE £23

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.

Chicken liver & mushroom pate  
with a peach & chilli chutney & toast

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Rump steak (10oz) with handcut chips,  
herb roasted mushroom & tomato & watercress

Pork loin, BBQ beignet, crisp pork belly,  
dauphinoise potato, apple puree & sage oil

Pesto & parmesan crusted sea bass fillet,  
warm potato salad & pickled veg salsa

Linguine tossed with avocado, tomato,  
lime, chilli & toasted pine nuts (v)

Steak & mushroom pot pie  
served with hand cut chips, garden peas & gravy

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Raspberry & amaretto infused chocolate mousse  
with shortbread biscuit

Passion fruit crème Brulee

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