



Set Menu 1

2 Courses £17 / 3 Courses £21

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Soup of the day served with warm crusty bread (v)
Chicken liver & mushroom pate with onion & orange marmalade chutney & toast
Sticky BBQ chicken wings with blue cheese dressing.
Button mushrooms in a roast garlic cream sauce served on farmhouse bread (v)

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Grilled chicken & bacon Caesar salad.
Grilled mackerel, beetroot & rosemary potatoes with a sour cream & chive oil sauce.
Beer battered halloumi, chips, mushy peas & tartare sauce (v)
Cheese & onion pie with hand cut chips & baked beans (v)
Grandad's old English sausages, mash & onion gravy.
Beef, Chicken, Cajun Chicken or Falafel, Spinach & Chickpea (V) burger
served in a toasted brioche bun with fries, onion rings, coleslaw & salad.

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Sticky toffee pudding with ice cream or custard.
Warm chocolate brownie with vanilla pod ice cream.
Cheesecake of the day.



Set Menu 2

2 Courses £21 / 3 Courses £26

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Soup of the day served with warm crusty bread (v)

Chicken liver & mushroom pate with onion & orange marmalade chutney & toast.

Seared curried king prawns sat in a poppadum basket.

Salt 'n' pepper chicken bites with chilli mayonnaise dipping sauce.

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Seared peppered salmon & strawberry rocket salad with balsamic & lime dressing.

Rump steak (10oz) served with hand cut chips,
herb & garlic roast tomato with mushroom & watercress salad & a peppercorn sauce.

Beer battered halloumi, chips, mushy peas, & tartare sauce (v)

Sea bass fillet with creamy white bean, tomato, chorizo & fennel ragout.

Slow cooked lamb shank with black pudding mash and gravy.

Aubergine, tomato & halloumi bake with citrus cous cous & rocket salad (v)

Pork loin chop with crackling crumb,
fondant potato, baked apple, cider & thyme cream sauce.

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Lemon tart with citrus curd served with cream or vanilla ice cream.

Strawberry crème brûlée with shortbread biscuit.

Selection of cheeses with chutney, celery, grapes & crackers.
