To Start

Homemade soup of the day: £6  Beef Teriyaki £7  Marinated beef strips in Teriyaki sauce, garnish salad
Spicy red lentil

Butterfly king prawns £6½  Chicken liver pate £6½  Brown toast, pickles, chutney
Garnish salad, sweet chili dip

Cold meat platter £6½  Traditional Greek salad £6  Tzatziki dip, warm focaccia bread
Mixed charcuterie, olives, chutney, warm roll

Sunday Roast £11
A choice of roast, topside of Beef, Leg of Lamb or Pork served with roast potatoes,
5 seasonal vegetables, Yorkshire pudding and real gravy,
Vegetarian roast: £8

Or

Slow cooked lamb shank, champ mashed potato, seasonal vegetables, gravy £15
Traditional steak and ale pie, seasonal vegetables, new potatoes, gravy £12
Battered cod and chips, mushy peas, tartare sauce (gf) £12
Breaded Scampi with chips, peas & homemade tartar sauce £11
Butchers ham, egg, chips and peas £10
Wild mushroom linguine, parmesan shavings, dressed garden salad £12
Vegetable curry (medium) - vegetables, basmati rice, poppadum, mango chutney £12

All served on brown or white baguettes
• Bacon and brie £7½
• Prawns in Marie Rose sauce £8
• Home cooked gammon ham £7
• Mature cheddar and tomato £6½

Jackets
• Bacon and brie £7½
• Bolognese £6
• Cheese and beans £6

Kids £5.95
• Sausage, mash and beans
• Spaghetti bolognaisne
• Chicken nuggets, chips and beans

Kids Sunday Roast £8

Please note all food is freshly prepared and cooked to order. Please place all food orders at the bar with your table number (found on the cutlery pots).
If you would like any allergen information please ask a member of staff.