

To Start

Homemade soup of the day: Spicy red lentil	£5^{1/2}	Beef Teriyaki Marinated beef strips in Teriyaki sauce, garnish salad	£6
Butterfly king prawns Garnish salad, sweet chili dip	£6	Chicken liver pate Brown toast, pickles, chutney	£6
Warm “hot smoked” salmon Honey, mustard and dill sauce, salad, crusty bread	£6^{1/2}	Traditional Greek salad Tzatziki dip, warm focaccia bread	£5^{1/2}

Sunday Roast £9^{1/2}

***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	£14
Traditional steak and ale pie , seasonal vegetables, new potatoes, gravy	£12
Breaded Scampi with chips , peas & homemade tartar sauce	£11
Battered cod and chips , mushy peas, tartare sauce (gf)	£11
Butchers ham, egg, chips and peas	£7/£10
Wild mushroom linguine , parmesan shavings, dressed garden salad	£11
Vegetable curry (medium) - vegetables, basmati rice, poppadum, mango chutney	£11

All served on brown or white baguettes

- Bacon and brie **£7**
- Prawn and Marie Rose sauce **£7**
- Home cooked gammon ham **£6**
- Mature cheddar and tomato **£5^{1/2}**

Jackets

- Bacon and brie **£7**
- Bolognese **£6**
- Cheese and beans **£6**

Kids £5.95

- Sausage, mash and beans
- Spaghetti bolognaise
- Chicken nuggets, chips and beans
- **Kids Sunday Roast £7**

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