

MENU

STARTERS

Soup of the Week served with Crusty Baguette (v, vg, gf*)

Potted Chicken Liver Pâté served with a Caramelised Red Onion Chutney, Toasted Ciabatta and a Rocket & Olive Salad (gf*)

Heritage Tomato Bruschetta served with a Rocket, Toasted Pine Nut & Basil Salad (v, vg, n)

Deep Fried Halloumi Bites with a Sweet Chilli Glaze (v, gf)

Crispy Hot Chicken tossed in a Korean Style BBQ Sauce

MAINS

Homemade Guinness, Beef & Mushroom Pie topped with Shortcrust Pastry served with Buttered Seasonal Vegetables, Rich Beef & Red Wine Gravy and your choice of either Chips or Buttered Mashed Potatoes

Chargrilled Double 4oz Beef Burger or Chargrilled Chicken Breast Burger served in a Brioche Bun with Mature Cheddar Cheese, Tomato Chutney, Rocket, Beef Tomato and Red Onion with Skin on Fries and House Slaw (gf*)
upgrade to **Sweet Potato Fries** – Supplement 2.45

Add to your Burger: **Smoked Streaky Bacon** (gf) | 1.95 **Jalapeños** (v, vg, gf) | .95 **Halloumi** (v, gf) 4.45

Trio of Cumberland Sausages served on Buttered Mashed Potatoes with Caramelised Red Onions, Garden Peas and Rich Beef & Red Wine Gravy

Pan Roasted Salmon Fillet served on Herb Buttered Crushed New Potatoes with a Smoked Bacon & Leek Cream Sauce

Thai Green Vegetable Curry served with Steamed Chilli & Spring Onion Rice (v, vg, gf)

Add Chargrilled Breast of Chicken

DESSERTS

Sticky Toffee Pudding served hot with Toffee Sauce and your choice of either Custard or Vanilla Ice Cream (v)

Homemade Cheesecake of the week served with Vanilla Ice Cream (v)

Selection of Ice Creams or Sorbets served with a Florentine Wafer (v, vg*, gf*)

Homemade Chocolate & Honeycomb Brownie topped with Chocolate Ganache served with Vanilla Ice Cream (v)

Lemon & Lime Posset served with Fresh Berries and Homemade Cointreau Spiced Marmalade (v, gf)

HOT DRINKS

Espresso	2.95
Double Espresso	3.45
Americano	3.45
Latte	3.45
Cappuccino	3.45
Flat White	3.45
Mocha	3.45
Add an extra shot of Coffee	1.45

Luxury Hot Chocolate topped with Whipped Cream and Marshmallows 3.95

Pot of Tea 3.45

Choose from:

English Breakfast | Decaffeinated | Earl Grey
Peppermint | Camomile | Green | Fruit Teas

All of our coffees can come decaffeinated, please just ask.
Other coffees are available on request.

(v) vegetarian - (vg) vegan - (vg*) vegan option available on request - (gf) gluten free - (gf*) gluten free available on request - (n) nuts

Not all ingredients in recipes are clearly identified on the menu – some dishes may contain traces of Nuts.

We care for your well-being and customers with food allergies are asked to discuss their needs with the shift leader who will be happy to talk to the Chefs and advise on appropriate menu choices if required.