

Desserts

Mixed Berry Pavlova (V) (GF)	£6.25
Chocolate torte with a cocoa and praline crumb and Chantilly cream (V) (GF)	£6.25
Sticky orange syrup sponge with homemade custard (V)	£6.25
Biscoff and white chocolate cheesecake with Dulce de Leche (V)	£6.25
Apple and calvados crème brûlée with a Garibaldi biscuit (can be GF)	£6.25
Treacle tart with vanilla ice cream (V)	£6.25
Selection of ice creams and sorbets – please ask your server for today's flavours	£2.00/per scoop

Hot Beverages

Americano	£2.70	Double Espresso	£2.80
Latte	£3.10	Flat White	£3.10
Cappuccino	£3.10	Macchiato	£2.60
Single Espresso	£2.50	Mocha	£3.10

Liqueur Coffee - choice of Jamesons, Orange Liqueur, Tia Maria, Cointreau, Baileys or Courvoisier £5.60

Tea - English Breakfast, Earl Grey, Peppermint, Green, Decaf, Camomile and Red Berry £2.40

Hot Chocolate £3.30

Deluxe Hot Chocolate £3.80

Sunday Roasts are available every Sunday from 12 Noon onwards, please ask your server for details.



Menu

Starters

Mixed breads with olives, balsamic & olive oil (V)	£5.50
Soup of the day with homemade bread (please ask for today's soup) (can be GF)	£5.00
Beetroot and goats cheese puff pastry tart with a balsamic glaze (V)	£6.75
Smoked salmon, prawn and dill risotto with parmesan (GF)	£7.50
BBQ Pulled Pork and mozzarella bruschetta (can be GF)	£6.25
Portobello mushrooms stuffed with caramelised onions and glazed with stilton (V) (GF)	£6.25
Crispy chilli beef on a bed of Asian style salad (GF)	£6.50

Mains

Sausages with creamy mashed potatoes, buttered carrots & gravy	£11.25
Beer batter fish , chips, mushy peas & tartare sauce	£13.50
Scampi with chips, peas & tartare sauce	£11.25
Hunters chicken: chicken breast with smoked bacon, BBQ sauce, melted cheese, chips and house coleslaw (GF)	£13.00
Handmade Chicken, leek & ham hock pie with creamy mashed potatoes, peas and gravy	£14.75
Roasted Mediterranean vegetable and tomato tagliatelle , topped with parmesan shavings (V)	£11.50
Chick pea, spinach, sweet potato and roasted red pepper curry with basmati rice and pitta bread (V) (can be GF)	£11.00
Braised blade of beef in a mushroom and red wine jus with bubble & squeak and honey roasted carrots (GF)	£13.00
Fish Pie: selection of fish in a white wine and cream sauce topped with mashed potatoes and gratinated cheese, with tender stem broccoli (GF)	£14.50

Please note that all our food is freshly prepared on site, where nuts, gluten & other allergens may be present.

If you have a food allergy, please let us know when placing your order.

Burgers

All served with chips & house coleslaw, and in a toasted bun lettuce & gherkins

Beef steak burger topped with bacon shards, chipotle sauce & mozzarella	£12.25
Cajun chicken burger with mayonnaise (can be GF)	£12.25
Beef steak and BBQ pulled pork burger	£14.75
Halloumi burger with red onion chutney (V) (can be GF)	£11.25

28 Day Dry Aged Steaks

Supplied by our local butcher, H. Johnson & Sons.

All steaks are served with chips, house coleslaw, mushrooms & lambs' lettuce

8oz sirloin (GF)	£19.75
10oz rump (GF)	£18.75
10oz ribeye (GF)	£22.25
Sauces – pepper, stilton or garlic butter	£2.00

(All sauces are GF)

Bar Bites

Deep fried calamari with a wedge of lemon and garlic mayonnaise	£6.75
Goats cheese bon bons with a red onion chutney (V)	£6.00
Garlic Bread (V)	£3.00
Garlic Bread with Cheese (V)	£3.50
Coleslaw (V) (GF)	£2.75
Chips (V) (GF)	£3.00
Cheesy Chips (V) (GF)	£3.50
Beer Battered Onion Rings (V)	£3.00
Sweet Potato Fries (V) (GF)	£3.50
Buttered carrots & peas (V) (GF)	£2.50
BBQ Pulled Pork Chips with mozzarella (GF)	£5.00