

STARTERS SOME OF OUR STARTERS CAN BE SERVED AS A MAIN COURSE

CLASSIC PRAWN COCKTAIL served in a glass with homemade bread £5.95/£11.95

DEEP FRIED BRIE with crisp salad and homemade spiced plum and chilli chutney £5.95/£9.95

CHEFS HOMEMADE SOUP served with fresh baked bread £4.50/£8.00

PAN FRIED BUTTON MUSHROOMS with garlic butter finished with cream and blue cheese served with mixed salad and garlic bread £5.95/£9.95

DUCK LIVER AND BRANDY PATE served with red onion marmalade, tossed salad and toasted bread £6.95/£11.95

PAN FRIED KING PRAWNS with garlic butter finished with orange and dill served with crisp salad £7.95/£14.95

VEGETARIAN

GREEN THAI ROASTED VEGETABLE CURRY served with rice £10.95

VEGETABLE FAJITAS served with salsa, sour cream, guacamole, flour tortillas, chips and salad £10.95

WILD MUSHROOM pan fried with thyme finished with whisky, cream and fresh penne pasta served with dressed mixed salad and garlic bread £9.95

MAIN MEALS

HOME MADE MEAT AND POTATO PIE with chunky chips, mushy peas and a jug of gravy £10.95

PAN FRIED LAMBS LIVER in a rich onion gravy on mashed potatoes, topped with crisp bacon, black pudding and French fried onion rings £9.95

PAN ROASTED DUCK BREAST crushed new potatoes, English rhubarb and ginger gin sauce £16.95

CHAR GRILLED CHICKEN BREAST on dauphinoise potatoes with a pink pepper corn sauce £13.95

CHICKEN FAJITAS served with flour tortillas, homemade salsa, sour cream and guacamole. Chips and salad £13.95

CHAR GRILLED MEDALLIONS OF PORK FILLET on garlic mashed potato with a bbq and red wine jus £15.95

FRESH FISH AND SEAFOOD

FISH 'N' CHIPS large beer battered fillet of cod served with chunky chips, mushy peas and homemade tartar sauce £11.95

PAN FRIED FILLET OF SEA BASS on a bed of fresh linguine tossed with smoked salmon and cream £17.95

PAN FRIED FILLET OF SALMON on crushed new potatoes with lemon butter sauce £14.95

BAKED SMOKED HADDOCK FILLET on mashed potatoes with a rich tomato and fresh herb sauce £15.95

STEAKS all steaks are locally sourced and hung on the bone for at least 28 days then trimmed and hand cut by our chefs

All steaks are char grilled to your liking and served with chunky chips, baked tomato and field mushroom and French fried onion rings.

8oz Sirloin £19.95

20oz T-Bone £26.95

14oz Gammon with fried egg and pineapple. £14.95

ADD SOME SURF TO YOUR TURF (add char grilled king prawns or whole tail scampi to any of our steaks) £3

WHY NOT TRY ONE OF OUR FRESHLY MADE SAUCES OF YOUR CHOICE £2.95

If we have the ingredients to make it we will make it just for you.

All main meals are served with a choice of fresh panache of vegetables tossed with butter, smoked sea salt and black pepper or dressed mixed salad

Some of our menu items contain food allergens please discuss your requirements with one of our team as these can sometimes be omitted to suit your requirements.