

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 £4.75/£8.00

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

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

PAN FRIED KING PRAWNS with garlic butter, lime zest, red chilli and fresh coriander served with crisp salad £7.95/£14.95

MAIN MEALS

VEGETABLE FAJITAS served with salsa, sour cream, guacamole, flour tortillas, chips and salad £10.95 (CAN BE DONE VEGAN)

BUTTON AND WILD MUSHROOMS finished with cream and stilton served with fresh pasta; salad and garlic bread £10.95

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 with sautéed potatoes finished with chick peas, red pepper and chilli finished with smoked paprika and red wine £16.95

CHAR GRILLED CHICKEN BREAST roasted sweet potatoes with a wild mushroom cream sauce £13.95

CHICKEN FAJITAS served with flour tortillas, homemade salsa, sour cream and guacamole. Chips and salad £14.95

ROASTED RUMP OF LAMB on roasted sweet potato finished with a red wine jus £16.95

FRESH FISH AND SEAFOOD (PLEASE NOTE THAT FISH MAY CONTAIN BONES)

FISH 'N' CHIPS large beer battered fillet of cod served with chunky chips, mushy peas and homemade tartar sauce £12.95

PAN FRIED FILLET OF SALMON WITH A MILD CURRY RUB on crushed new potatoes with a sharp lime and chilli jam £14.95

BAKED SMOKED HADDOCK on cheese and chive mashed potatoes topped with a poached egg, white wine butter sauce £14.95

PAN FRIED FILLET OF SEA BASS on a crab and potato cake finished with cream £17.95

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.

main meals are complete meals and served with seasonal vegetables
(please ask your server what today's vegetable selection is)

or

dressed mixed salad unless stated differently

[ALSO SEE OUR SPECIAL BOARD AND NEW VEGAN MENUS](#)

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.