



Check out the Specials Board for
Today's Specials

Starters

Chefs Homemade Soup of the Day (V,VG,GF) £3.20

Served with a Warm Crusty Roll

Crispy Potato Skins (V, GF, VG) £3.20

Served with a Garlic and Chilli Dip

Tasty Beefy Meatballs £4.50

Tossed in Tomato Sauce Served with Crispy Bread (GF)

Roast Chicken Ceaser Salad (GF) £3.50

Served with Grated Parmesan Cheese and Croutons

Dirty Fries (GF, V)

Tossed in Bacon & Barbeque Sauce Topped with Grated Cheese

One Person £3.20 Or Sharer £4.40

Main Course

Hand Beer Battered Local Cod Fillet £9.00 (GF)

Served with Hand – Cut Chips, Crushed Garden Peas, Bread & Butter

Chinese Chicken Breast Curry £8.00

Marinated Chicken Breast Served with Crispy Noodles and Boiled Rice

Hand Finished Artisan Steak and Ale Pie encased in Shortcrust and Puff Pastry Filled with Slow Cooked Beef and

Ale Filling £8.00

Served with Homemade Mash, Crushed Garden Peas & Gravy

Hand Finished Artisan Creamy Chicken and Smoked Bacon Pie Encased in Shortcrust and Puff Pastry £8.00

Served with Homemade Mash, Crushed Garden Peas & Gravy

Hand Finished Artisan Spicy Potato and Cauliflower Pie Encased in a Shortcrust and Puff Pastry £8.00

Served with Homemade Mash, Crushed Garden Peas and Gravy (V,VG)

Homemade Steak Lasagne Layers of Rich Ragu and Italian Pasta Topped with Creamy Cheese Sauce £8.00

Served with Sliced Garlic Bread and Dressed Salad Leaves

Classic Homemade Yorkshire Pudding with Succulent Sausage of the Day £8.00

Served with Homemade Mash, Crushed Garden Peas and Gravy (V,VG,GF)

Local Chicken Parmesan our Irresistible Combination of Bread Crumbed Chicken Breast topped with a Creamy

Bechamel Sauce and Grated Cheddar Cheese £9.50

Served with Hand-Cut Chips, Dressed Salad Leaves and Garlic Mayonnaise

From The Grill

8oz Sirloin Steak a Delicate Flavour balanced with a Firmer Texture, Recommended Medium Rare £15.00

Served with Hand-Cut Chips, Grilled Half Tomato, Sautéed Mushrooms, and topped with Onion Rings Choose from Garlic, Mushroom, Peppercorn or Diane Sauce to compliment your Steak (GF)

8oz Unsmoked and Tender Gammon Steak £9.50

Served with a Fried Egg or Pineapple Ring, Hand-cut Chips and Dressed Salad Leaves (GF)

Aberdeen Angus Steak Beef Burger Topped with Cheddar Cheese, Onion Rings and Salad £8.50

Served in a Floured Bun with Hand-cut Chips and Dressed Salad Leaves

Local Butterflied Plain Chicken Breast Burger Topped with Onion Rings and Salad £8.50

Served in a Floured Bun with Hand-cut Chips and Dressed Salad Leaves

“Bleeding” Vegan Burger The Plant based Burger that Bleeds. 100% Plant Based Burger oozing with Beetroot £9.50

Served in a Vegan Brioche Bun, Hand-cut Chips and Dressed Salad Leaves (V,VG)

All Day Breakfast £8.00

Home cured bacon Cumberland Sausage, Black Pudding, Grilled Tomato, Baked Beans, Sautéed Mushrooms, Fried Eggs and Hand Cut Chips (V,VG,GF)

Sides

Hand-Cut Chips, Skinny Fries, Sweet Potato Fries, Mashed Potato, Seasonal Vegetables, Onion Rings, Dressed Salad Leaf, Mushy Peas, Garden Peas, Carrot and Swede Mash

Sauces

Peppercorn Sauce, Diane Sauce, Garlic Mushroom Sauce, Napoli Sauce

All £3.00 each

Desserts

Hand Made Sticky Toffee Pudding

Served with Vanilla Custard

Gluten Free Chocolate Brownie

Served with Vanilla Ice Cream

Cake Of The Day

Served with Pouring Cream

All £3.50

One Scoop Ice Cream £1.10