

STARTERS

Stuffed portobello mushrooms (VE) £7.50 (2,10,13,13)

With a roasted red pepper and tomato sauce

Hand cut halloumi fries (V) £7.00 (7,14)

With a homemade spicy chilli and red pepper jam

Infused buffalo wings (GF) £6.50

With a blue cheese sauce

Pan-fried Scallops £9.50 (1,7,8)

With a chilli-lime butter, pea puree and crispy pancetta

Herby beef meatballs £7.50 (2,4,7,14)

In a tomato and red pepper sauce, topped with parmesan and served with toasted bread

ROASTS

All roasts are served with maple glazed carrots and parsnips, tender stem broccoli, braised red cabbage, sage and onion stuffing, Yorkshire pudding and gravy.

Roasted beef sirloin £19.00 (1,2,4,7,14)Roasted chicken £18.00 (1,2,4,7,14)Mushroom and spinach wellington £18.00 (1,2,4,7,14) (VE)

MAINS

Beef and red wine pie £17.00 (2,4,7,14)

with roasted carrots, tender stem, gravy and a choice of mash or chips.

Cumberland sausages and mash £15.50 (1,2,7,9,14)

With peas, caramelised onion and gravy.

Beer battered fish and chips £17.25 (2,4,7,9,14)

With chunky chips, peas, tartare sauce and lemon.

Aubergine and chickpea stew £13.00 (VE) (2,10)

Served with pitta.

Chilli con carne £16.00 (1,7,14)

Served with white rice, homemade tomato salsa and sour cream.

Spaghetti and meatballs £14.50 (2,4,14)

With a tomato and basil sauce.

Pan seared sea bream £16.00 (7,5,3,14)

With roasted new potatoes, samphire and a lemon butter sauce.

DESSERTS

Sticky toffee pudding £7.00 (2,4,7)

With vanilla ice cream

Apple and blackberry crumble £7.00 (2,7)

Served with custard

Black forest parfait £7.00 (2,4,7)

Allergens: 1 celery, 2 gluten, 3 crustaceans, 4 eggs, 5 fish, 6 lupin, 7 milk, 8 molluscs, 9 mustard, 10 nuts, 11 peanuts, 12 sesame, 13 sova, 14 sulphites