

SUNDAY ROASTS

SUPPLEMENTS APPLY, SEE A LA CARTE MENU

TWO COURSES - £24

THREE COURSES - £29



MOULES MONDAY

MOULES FRITES

£14.95

ALL DAY MONDAY

ALLERGEN MENU

THE FOLLOWING ALLERGEN CAN BE PRESENT IN OUR INGREDIENTS OR THROUGH CROSS CONTAMINATION WHEN STORED, DELIVERED OR MADE. ALWAYS ALERT US, EVERY TIME, OF YOUR ALLERGENS AS OUR INGREDIENTS & SUPPLIERS CAN VARY AND CHANGE OFTEN.

GUESTS WITH SEVERE ALLERGIES ARE ADVISED TO ASSESS THEIR OWN RISKS. OUR FRYING OIL CONTAINS SOYA.

LEVEL OF RISK AND CONSUME DISHES AT THEIR OWN RISK.

(V) Vegetarian, (V*) Vegetarian Option available,

(VE*) Vegan/dairy free options available; bread, "sausages" "bacon," mayo", "milk", "cheese", "ice cream", dressings, "butter"

GF* Gluten Free options available : pasta, bread, sausages, gravy, pesto, yorkshires, cheese biscuits, desserts.) we have a GF fryer and will use this if advised only. Our milk frother is universal.

MONDAY TO THURSDAY

*BUY TWO LARGE GLASSES OF WINE AND
RECEIVE THE REST OF THE BOTTLE FOR FREE*



LUNCH CLUB

AVAILABLE MONDAY-FRIDAY,
EARN POINTS & EARN FREEBIES ON THE WAY

PIE & PINT WEDNESDAY

£18.95 GETS YOU THE PIE OF THE WEEK & A PINT



SERVICE CHARGE IS NOT INCLUDED

*ALL OFFERS EXCLUDE 23RD NOV-4TH JAN, BANK HOLIDAYS
AND HOLIDAYS*

ALLERGENS;

CE-CELERY/CELERIAC

C-CRUSTACEANS.

M-MILK

P-PEANUTS

SS-SESAME SEEDS

G-GLUTEN

F-FISH

MU-MUSTARD

S-SOYA

SU-SULPHITES

E-EGGS

L-LUPIN

N-NUTS

MO-MOLLUSC

MENU FIXE EARLY BIRD OCTOBER

MONDAY TO FRIDAY 12 NOON-7PM & SATURDAY 12-5PM

TWO COURSES £20.95, THREE COURSES £23.95

STARTERS

SOUP OF THE DAY VARIES PLS ASK (V) G,M,S SERVED WITH CRUSTY BREAD

CALAMARI (GF*) MO,C,F,SU,S,E,G

AIOLI

MOULES A LA NORMANDE (GF*) G,S,MO,F,C,SU,M

CREAMY CIDER & GARLIC

BEETROOT CARPACCIO (V, GF*) G,M,N,SU

WHIPPED GOAT'S CHEESE, CANDIED WALNUTS , LEAVES

CHICKEN LIVER PARFAIT G,M,SU

WITH SOURDOUGH TOAST AND A RED ONION CHUTNEY

MAINS

PIE OF THE WEEK (V*) VARIES PLS ASK

CHIPS , SEASONAL VEG & GRAVY

MUSHROOM, SPINACH & TRUFFLE RISOTTO (V,VE*)

PARMESAN TUILE M,SU,G

SEABASS PROVENÇALE (GF*) F,MO,C,SU

TOMATOES, AUBERGINE, COURGETTE, CAPERS, OLIVES, ONION, GARLIC,

HERBS, PARMENTIER POTATOES, CRISPY KALE

CHÈVRE CHAUD (V*,GF*) M,G,SU

GRILLED GOAT'S CHEESE, CROUTONS, RED ONION MARMALADE,

BACON LARDONS, LEAVES

STEAK & FRÎTES (GF*) SU,G,S,MU

5OZ RUMP STEAK, FRIES, GREEN SALAD & VINAIGRETTE,

BÉARNAISE E,G,M OR PEPPERCORN SAUCE SU,G,M

SIDES - £4.95

FRIES (GF*) S,G , HOMEMADE CHIPS G,S SEASONAL VEGETABLES M, GARLIC BREAD S,G,M, BREAD & BUTTER G, M,E, ONION RINGS G, S,SU,E

DESSERTS GF OPTIONS AVAILABLE

CREME BRULEE E,G,M

STICKY TOFFEE PUDDING G,E,M

CHOCOLATE BROWNIE G,M

TODAYS CRUMBLE

G,M PLEASE ASK

CUSTARD E OR ICECREAM M