

Starters

Broccoli Soup (V)(Ve)

Toasted Sourdough Bread & Butter.

Garlic King Prawn Gamberoni

King Prawns Fresh Plum tomatoes and onion baked in Garlic Butter

Served on toasted Sough Dough Bread.

Chickpea falafel (V) (Ve)

*Toasted Flatbread, Red pepper Hummus, Sun Blushed Tomatoes,
Red Onion & Rocket Finished with Olive Oil.*

Stilton Mushrooms (V)

*Chestnut Mushrooms and Onion cooked in a stilton cream Sauce
served on Bubble and squeak cakes.*

Buffalo Chicken Wings

Simply with sweet chilli sauce.

Desserts

All Served With Ice-cream, Cream or Custard....

Chocolate Fudge Cake.

Strawberry and Apple Crumble.

Sticky Toffee Pudding.

Lemon Cheesecake.

Chocolate Brownie.

White Chocolate Fudge cake.

Main Course £10

**Starter or Dessert and Main
£15**

Starter or Dessert £7

3 Courses £20

Mains

Roast Aged British Beef

Butter Basted Roast Turkey

Roast Gammon

... Roasts are served with roasties, Creamed potatoes,

Roast Root vegetables, Sage & Onion Stuffing,

Buttered Broccoli, Yorkshire Pudding & Pan Juice Gravy.

Pesto Chicken

Grilled chicken breast topped with Basil Pesto and Mozzarella Cheese

served on a tomato and red onion salad finished with rocket, balsamic and some Skin-on-fries.

.Brunch Burger

Beef Burger Patty, Smoked Bacon, Black pudding, fried egg Cheese, Sliced Tomato, Lettuce & Skin-On-fries.

Sweet Potato Chickpea & Spinach Curry (V) (Ve)

served with Rice, Nan Bread, poppadum & Mango Chutney.

Turkey, Gammon and Vegetable pie

Homemade Pie served with a Puff Pastry Top, Hand cut chips & Seasonal Vegetables.

Fish Medley

Pan seared Seabass, Salmon, battered Haddock and breaded Scampi served on a pea and mint puree with

Lyonnaise potatoes.

Slow Roast Lamb Shank (3.5 Supplement)

Homemade Hand Cut Chips, Seasonal Vegetables & Mint Infused Jus.

Haddock Mornay

served with creamed Potatoes & Seasonal Vegetables.