

Sandwiches (served Mon-Sat until 5pm)

Choice of ciabatta, white or multigrain bread, served with skin on fries and dressed salad (gfa)

Club £12.50 Tuna mayo, cucumber £8.50 BLT £9.50 Chopped egg, mayo, chives (v) £8.25 Cheese, mayo, spring onion (vg) £8 Bacon, brie £9 Ham, mustard £8

Jacket Potatoes (served Mon-Sat until 5pm)

Served with slaw (gfa)

Cheese, beans £7.50 Tuna Mayo £8.50 Vegetable chilli £8.50 Chicken, bacon, mayo £9.50

<u>Classic Lunches</u> (served Mon-Sat until 5pm)

Homemade beef lasagne garlic ciabatta, dressed salad, coleslaw £13.50

Honey and mustard glazed ham, eggs and chips (gfa) £13.00

<u>Starters</u>

Soup of the day, toasted seeds, mini loaf, butter (gfa)(v) £6.50

Wild garlic mushrooms, creamy garlic sauce, toasted sourdough, Stilton crumb (v) £8.00

Lamb kofta, grilled pitta, onion salad, mint yoghurt £8.50

Bruschetta, olives, tomato, mozzarella, pesto on toasted sourdough, balsamic glaze (gfa) £7.50

Twice cooked cheese souffle £9.00

Crispy potato skins, sour cream and chive dip (gfa)(v)(vga) £7.00

Choose from: Bacon and cheese Cheese Vegetable chilli and cheese (v)(vga)

Salt and pepper squid, sweet chilli mayo £8.75

Scotch egg of the day, mustard mayo £8.50

<u>For two</u>

Homemade Nachos, guacamole, tomato salsa, jalapeños, sour cream, cheese and chives (v)(vga) £10.95

Add vegetable chilli (v)(vga) £3.00

Baked camembert, garlic and rosemary, mini loaves, crudités, truffle honey (gfa)(v) £15.50

<u>Roasts</u>

Daily carvery roast freshly prepared and served from the kitchen. Your choice of meat, roast potatoes, Yorkshire pudding, seasonal vegetables, homemade stuffing, gravy and a selection of sauces (gfa)(v) £14.95 *Served from the carvery on Sundays*

<u>Mains</u>

Pie of the day, pastry topped, side*, spring greens, gravy £14.95

Beer battered fish, side*, mushy peas, tartare sauce, lemon and thyme (gfa) £14.50

Butternut squash and beetroot wellington,

side*, tender stem broccoli. (v)(vg) £18.95

Slow roasted pork belly, side*, root vegetables, red wine and mustard gravy (gfa) £18.95

Curry of the day, side*, naan, poppadom, mango chutney, mint yoghurt, onion salad (gfa)

- Chicken £16.95
- Roasted vegetable (vg) £15.95

Chicken Schnitzel, side*, coleslaw. £15.95

Catch of the day, side*, tender stem broccoli, pea and ham valute. (gfa) £17.95

Cajun chargrilled chicken breast, side*, Cajun white wine sauce. (gfa) £16.95

*Sides to choose on from; chunky chips, skin on fries, herb mashed potato, sauteed potatoes, buttered new potatoes, jacket potato, rice or dirty rice

Caesar salad, lettuce, Parmesan, croutons, sun dried tomatoes, Caesar dressing (v)(gfa) £8.50

- Add chicken and bacon £3
- Add halloumi (v) £3

Shin of beef, horseradish mash, chargrilled tender stem broccoli, parsnip crisp, red wine jus. (gfa) £24.95

Pasta of the day, garlic ciabatta, Parmesan. (va)(vga) £14.95

From the grill

8 oz Angel beef, Angel burger sauce, baby gem lettuce, tomato, gherkin, bacon, cheese, coleslaw, skin on fries, beer battered onion rings. (gfa) £16

Hunters chicken burger, chargrilled chicken breast, bacon, cheese, lettuce, BBQ sauce, baby gem lettuce, coleslaw, skin on fries, beer battered onion rings. £16.25

Falafel burger, brioche bun, curry mayo, spinach, halloumi, skin on fries (v)(gfa) £12.50

Sirloin steak, rosemary and sea salted chips, beer battered onion rings, grilled tomato, flat mushroom, garlic butter (gfa) £25.50

Rump steak, rosemary and sea salted chips, beer battered onion rings, grilled tomato, flat mushroom, garlic butter (gfa) £22.95

Add a sauce to your steak £1.50

- Peppercorn
- Garlic mushroom
- Red wine jus

<u>Sides</u>

Skin on Chips (v)(vga) £4.00 Chunky Chips (v)(vga) £4.50 Add Truffle Oil and Parmesan to any fries (v) £1.00 Cheesy Garlic Bread (v) £4.25 Garlic Bread (v)(vga) £3.75 Onion Rings (v) £4.50 Bread and butter (v) £3.75

All our dishes are freshly prepared and cooked to order. Please be aware that at busier times some dishes may take a little longer. Please

(GFA – Gluten Free Option Available, please tell your server to ensure the gluten free option is served)

Please note that while some our dishes use gluten free products if requested, the items requiring frying may be cooked in oil used for non-gluten free items

Please tell your server if you have any food allergy or dietary restrictions and our chefs will be happy to accommodate your needs