

## Autumn & winter specials 2019

**Homemade Traditional Irish Stew** ~ Standard ~ £9.00 Large ~ £13.00

Tender slow cooked lamb and vegetable stew served with crusty bread and butter to mop up the juices.

**Stizak and Kidney Suet Pudding** ~£10.00

Served with mashed potatoes or chips, peas and a jug of Gravy

**Soup & Sandwich or Soup & Crumble** ~ £7.50

Any Homemade Soup chosen from our specials board served alongside any Sandwich from our Main Menu or any homemade crumble from our Dessert list

**Crispy Fried Whitebait** ~ Standard ~ £9.00, Snack Bowl (No Salad) ~ £7.00

Whitebait with Paprika and Lemon, Served with Crusty Bread and Butter, a side Salad (not on snack bowl) and Aioli dip.

**Homemade Traditional Cheesy Topped Fish Pie** (GF\*) ~ £10.00

Served with Crusty Bread and Butter and Peas

**Homemade Braised Beef Hotpot** (GF) Single ~£9.00 Large ~£13.00

Tender slow cooked beef and winter vegetables topped with sliced potatoes and cheese.

**Homemade Pork Faggots** ~ £8.50

Seasoned pork mince wrapped in bacon served in a rich gravy with mash or chips and peas.

**Traditional Greek Moussaka** ~ £9.50

Cinnamon spiced lamb with Aubergine, Tomato and courgette.

Served with crusty bread and salad garnish. Add chips £1.75

**Vegetarian Lasagne** (v) ~£8.50

Courgettes spinach in a rich tomato sauce layered with pasta sheets and cheesy béchamel. Served with garlic bread and side salad. Add chips £1.75

**Homemade Pork and Beef Meatballs** ~£8.50

Seasoned minced pork and beef in a rich tomato sauce served on a bed of Tagliatelle with garlic bread.

**Homemade Braised IOW Pheasant Breast in Cider Sauce** (GF) Standard ~ £10.50 Large ~£14.50

IOW Pheasant breast slow cooked with mushroom and carrots in a rich cider sauce, served with mash.

**Homemade Chilli and Hoisin Pork Ribs** ~£12.00 (GF)

Meaty Triple cooked pork ribs in a rich sticky sauce, served with salad, chips and homemade coleslaw.

