



SET MENU AVAILABLE

Dishes marked with * 2 courses £15.95, 3 courses £19.95

Starters

*Crusty bread and olives £4.95

*Soup of the day served with crusty bread and butter (gfa)(v) £5.95

*Homemade Chicken Liver Pate served with toast and onion marmalade (gfa) £5.95

*Sautéed Button Mushrooms with creamy stilton sauce and crusty bread (gfa)(v) £5.95

*Deep Fried Halloumi bread crumbed and served with garlic mayo £5.95

Crayfish Cocktail with Marie rose sauce, brown bread and butter (gfa) £6.95

*Crispy Potato Skins topped with cheese and bacon or chilli and cheese served with sour cream (gfa) £5.95

Deep Fried Salt and pepper Calamari served with a sweet chilli sauce (gfa) £6.95

Mini vegetable spring rolls served with sweet chilli dip (vg) £5.95

Sharing Cheese Plate (for 2 or more people)

Baked camembert studded with garlic and fresh herbs served with rustic bread, crudités and onion marmalade

£12.95

Please note this product is cooked fresh and will take a minimum of 20 mins

Salads

*Warm Duck and Bacon mixed leaf, julienne carrot, spring onion and oriental dressing £9.95

*Home baked Salmon and Prawn Marie Rose mixed leaf, avocado, brown bread and butter (GF) £9.95

Caesar Salad with cos lettuce, croutons, boiled egg, anchovies and crispy bacon £9.95

Add Chicken £2.00

Mains

*Daily Carvery Roast £10.95

Served from our kitchen, freshly prepared roast with choice of meat, served with roast potatoes, Yorkshire pudding, seasonal vegetables, stuffing, gravy and sauces (gfa) (v)

*Steak, Ale and Vegetable pastry topped Pie with chips, onion gravy and peas £10.95

Please note this product is cooked fresh and will take a minimum of 20 mins

Pie of the week served with chips or potato mash and veg £10.95

Linguine served with a tangy tomato or creamy sauce, Parmesan and garlic bread

Choose from wild mushroom (vga) (v) £9.95

Chicken and Bacon £10.95

Salmon and King Prawn £12.95

Grilled Steak served with homemade chunky chips, mushroom, plum tomatoes, rocket and your choice of sauce (gfa)

Choose from Ribeye £17.95

Or Sirloin £17.95

Sauces – choose from peppercorn, mushroom and stilton or garlic butter

Nachos with melted cheese, guacamole, salsa,

Jalapenos and sour cream £7.95

Add beef chilli £3.00

*** Beef Stir fry** with bean shoots, julienne vegetables, oriental dressing and sweet chilli sauce served with rice £9.95

Calves Liver with crispy pancetta, caramelised onion gravy, Sage mash and spring greens (gfa) £14.95

Build your own Angel Burger with relish, lettuce, onion and tomato, served with skin on skinny fries and coleslaw. Choose from

Home patted and seasoned beef burger (gfa) £10.95

Cajun spiced chicken schnitzel burger £10.95

Quinoa with hummus (vg) (v) £9.95

Add beef chilli £2.00

Add bacon and cheese £1.50

Add fried egg and pineapple £1.50

Add avocado £1.00

Slow Cooked Pork Belly served with bubble and squeak, vegetables and apple sauce (gfa) £14.95

Lamb Rump served with Dauphinoise potatoes, Tender stem broccoli and a red wine and rosemary jus £15.95

***Beer Battered Fish and Chips** with mushy peas and tartare sauce (gfa) £9.95

Pea, mint and asparagus risotto served with parmesan (gfa) £9.95

Add Chicken £2.00

Add Salmon £3.00

Pan fried duck breast served with Dauphinoise potatoes, honey glazed parsnips, braised red cabbage and a fruit jus £14.95

Pan fried sea bass with sautéed new potatoes, spinach and Chard served with a caper butter £14.95

Rich and creamy beef stroganoff served with rice £12.95

Sides

Chips (v) £3.00 Cheesy Chips (v) £3.50

Cheesy Garlic Bread (v) £3.50 Garlic Bread (v) £3.00

Sweet potato fries (v) £3.75 Side Salad (v) £2.75

Potato Mash (v) £3.50 Onion Rings (v) £3.00

Dauphinoise potato (v) £3.50 Mac and cheese (v) £3.50

Roast Potatoes (v) £3.00 Skin on Fries (v) £3.50

Seasonal vegetables (v) £3.00 Bread and Butter (v) £2.00

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

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

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