



Homemade Soup of the Day with Warm Breads (V) (GF on Request)	£5
Stilton Creamy Mushrooms with Pesto Dressing (V) Served on a Toasted Crumpet	£6
Smoked Salmon and Prawn with Horseradish Cream & Lime Vinaigrette (GF)	£7
Pulled Pork Croquette on a Red Cabbage Slaw with Barbeque Dip	£6
Deep Fried Calamari with Tentacles Served with Aioli Dip	£7
Potted House Pate with Melba Toast (GF On Request) served with Salad and Onion Chutney	£6
**	
10oz Rump Steak (GF) Served with Gourmet Chips, Garlic Mushroom, Roasted Vine Tomatoes, and Tossed Salad	£20
Fish Platter Scampi, Cod Piece, Fresh Crab, Prawns and Lightly Dusted Calamari with Tentacles Served with Warm Breads, Salad Garnish, Onion Rings, Tartare Sauce and Lemon	£17/£29 To Share
Cream Cheese & Bacon Stuffed Chicken Breast** (GF) on Crushed New Potato with a Chorizo and Tomato Cream Sauce	£13
Garlic and Rosemary Oven Roasted Lamb Rump (GF) on Honey Roasted Carrots and Parsnips, Saute Potatoes and Red Wine Reduction	£16
Breaded Chicken Escalope with Tossed Spaghetti in a Homemade Tomato and Onion Sauce and Rocket	£14
Oven Roasted Belly Of Pork ** (GF) Apple Puree with Mustard Mash Potato, Shredded Cabbage and Carrot Chips	£15
Pan Fried Salmon Fillet with Parsley Buttered New Potatoes (GF) Served with Asparagus and a White Wine and Shallot Sauce	£13
Vegetarian Wellington ** (V) on a Rich Red Wine Jus served with Oven Roasted Rosemary New Potatoes	£13

Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment. All items are subject to availability. We cannot guarantee that our products do not contain traces of nuts and/or seeds. All fish dishes may contain bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

