

# DINNER MENU

## Starters

HOMEMADE SOUP served with toasted bread (G,C,GF)	£7.50	CLASSIC CHICKEN CAESAR SALAD £14.00/ £17.50 Baby gem lettuce, fried bacon, shaved parmesan & croutons (G,F,D)	
CALAMARI RINGS served with spicymayo (G,D,E)	£9.00	HOMEMADE PANKO CRUMB FISH ROLLS £9.00 spicy tomato sauce (F,G)	MEZZE PLATTER £16.50 tabbouleh, hummus, falafel, fresh vegetables (cucumber, cherry, tomato, radish), feta cheese, olives & flat bread (D,E,G,SE)
BRANDY MARINATED PORK TERRINE served with caramelised onions, bread croutons (G,M,D)	£9.00	GARLIC FLAVOURED FLAT MUSHROOM £12.95 topped with Mediterranean vegetables & Halloumi cheese served with red pepper coulis	FRIED HOT CHICKEN WINGS £8.75 homemade BBQ sauce or spicy Buffalo sauce (M)

## Dinner

BEEF STROGANOFF served with homemade buttered pasta (G,D,M)	£19.95	HOMEMADE VEGETABLE BURGER homemade vegetable Patti, fried mushroom, tomato, baby gem, brioche bun, fries (G,D)	£14.75
CUMBERLAND SAUSAGES mash potato, green vegetables&redonion gravy (D,M)	£18.00	SEABASS new potatoes, seasonal vegetables, white wine sauce (F,GF)	£23.00
BEEF BURGER smoked cheese/streaky bacon/ burger sauce, tomato, baby gem, brioche bun, served with fries (G,D)	£17.50	SRI LANKAN CHICKEN CURRY steamed rice, lime pickle & poppadom (G,M)	£22.50
8OZ RIBEYE STEAK flat seared mushroom, Beef tomato, onion rings, fat chips served with peppercorn or blue cheese sauce (G,D,GF)	£32.95	BEER BATTERED FRESH HADDOCK beer battered fresh haddock, fat chips, garden peas, lemon wedge ( F,GF)	£18.00
TERIYAKI SALMON pan fried teriyaki salmon, with stir-fried green vegetables & steam rice (g,s)	£22.50	LAMB SHOULDER honey glazed carrots, spring greens, mash & Madeira jus	£21.00
HOT HONEY CHICKEN KEBABS flatbread with crispy fries, spicy mayo & salad (G,E,M)	£21.00	WILD MUSHROOM FRICASSEE buttered linguini with wild mushroom fricassee (Ve,V)	£16.95

## Sides

SEASONAL VEGETABLES £4.50	FAT CHIPS/ SKIN ON FRIES £5.00	
HALLOUMI CHIPS £5.50	GARLIC BREAD £4.00	HOUSE SALAD £4.50

C - Celery, D- Dairy, F - Fish, E - Egg, G - Gluten, M -Mustard, S - Soya, SO - Sulphites, SF - Shellfish, N- Nut, MS - Mollusc, SE - Sesame,  
LU-Lupin, P-Peanuts, Ve - Vegan

# PUDDINGS

Dark Chocolate Brownie £8.50  
Vanilla ice cream and chocolate sauce  
(G,D)

Lemon Tart £8.50  
Berry compote with lemon sorbet  
(G,D,E)

Sticky Toffee Pudding £8.50  
Butterscotch sauce and clotted cream ice cream  
(G,D,E)

Vanilla Crème Brule £8.50  
Shortbread biscuits  
(GF available)

Apple and Rhubarb Crumble £8.50  
Crunch crumble on top with custard or ice cream  
(G,D,E)

Eton Mess £8.50  
Vanilla Chantilly with berry compote and crunchy meringue  
(GF,D)

Trio of Cheese £12.95  
Country crackers, chutney, grapes and celery  
(D,G,GF)

