

Starters

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| Mixed Appetiser Board - Ideal for two marinated olives, prosciutto, cream cheese stuffed peppers, mixed breads | £14.50 |
| Carrot & Corriander Soup croutons, granary bread | £7.95 |
| Chicken Liver Pate melba toast, spicy tomato chutney | £8.75 |
| Deep Fried Salt & Pepper Squid pickled cabbage, chilli mayonnaise | £8.95 |
| Potted Shrimp granary bread, french dressed leaf | £9.25 |
| Garlic Button Mushrooms toasted brioche, flaked almonds, chive crème fraiche | £8.95 |

Mains

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| 28 Day Aged Chargrilled 8oz Sirloin Steak pepper sauce, grilled field mushroom, roasted tomato, onion rings & chips | £27.50 |
| Chargrilled 8oz Beef Burger mature cheddar cheese, smoked back bacon, lettuce, gherkins, chilli jam, chips & coleslaw | £17.75 |
| Roasted Chicken Breast , linguini, spinach, Tuscan pomarola, parmesan shavings | £17.75 |
| Confit of Duck Leg classic French cassoulet, black cherry coulis | £19.00 |
| Steak & Stilton Pudding market vegetables, new potatoes & gravy | £18.95 |
| Garlic Butter King Prawns pan fried with shells on, stir fried vegetables, egg noodles, sweet chilli & soy sauce | £19.25 |
| Grilled Seabass Fillets sautéed new potatoes, broad beans, leeks, chorizo & aioli dressing | £19.25 |
| Beer Battered Haddock chips, mushy peas or garden peas | £18.50 |
| Breaded Wholetail Scampi chips & French dressed salad, tartare sauce | £17.25 |
| Beetroot Wellington french dressed salad, buttered new potatoes | £17.75 |
| Vegetable Lasagne Verdi garlic ciabatta & French dressed salad | £17.50 |

Sides

Olives £3.50 **Breads & Olive Oil** £5 **Sundried Tomatoes** £3.50 **Onion Rings** £4 **Garlic Ciabatta** £4.50
Stuffed Peppers £3.50 **Market Vegetables** £3.50 **Skinny Fries** or **Chunky Chips** £4