

THU-SAT FROM 6PM UNTIL 9PM
BOOKING ONLY

STARTERS

Breaded Garlic Mushrooms (V)	6
Served with dressed leaf and roasted garlic aioli	
Filo Wrapped Torpedo Prawns	6.5
Served with salad and a sweet chilli dip	
Pigs in Blankets	6
Served with dressed leaf and honey dip	
Homemade Soup of the Day (GF)	<i>5.5</i>
Served with crusty bread	
Chicken Liver and Redcurrant Pate (GF)	7
Served with crusty bloomer toast and real ale chutney	
MAINS	
Pan Fried Lambs Liver and Bacon (GF)	13
Served with homemade bubble and squeak and sweet onion gravy	
Steak and Kidney or Chicken Pie	14
Served with skin on fries or mash and a choice of peas	
Hand Battered Fish (GF)	14.5
Served with skin on fries and a choice of peas	
Local Prime Pork Sausage and Mash	13.5
Served with garden peas and a rich onion gravy	
Homemade Smash Burger (GF)	14.5
Topped with melted cheese, skin on fries and rainbow slaw	



Homemade Lasagne (VE)	14.5
Served with salad and garlic bread	
Homemade Curry of the Day Served with a naan bread and poppadum	15.5
Hand Battered Halloumi (V,GF)	12
Served with skin on fries and a choice of peas	
Vegetarian Burger with a Flat Grilled Mushroom (V,GF) Topped with sweet chilli sauce and served with skin on fries and rainbow slaw	14.5
Homemade Cottage Pie (GF) Served with seasonal vegetables	13.5
Homemade Stew and Dumplings	13.5
Served with crusty bread for dipping	
Pan fried Breast of Chicken	15.5
Served in a mushroom, tarragon sauce with sauted cabbage and crushe new potatoes	d
Desserts	
Homemade Sticky Toffee Pudding (V) Served with butterscotch sauce and vanilla ice cream	6
Homemade Chocolate Brownie (V) Served with vanilla ice cream	6
Vegan Sidioli Raspberry Bakewell (VE,GF) Served with glace ice cream	6.5
Sicilian Luscious Lemon Cheesecake Served with pouring cream	6.5
Homemade Bread and Butter Pudding Served with hot custard	6.5

2 Courses £18.5 | 3 Courses £23