

Set Menu



Starters

Soup of the day with home-made bread (v, gf)

Tomato and red onion bruschetta with brie and balsamic reduction (v) (2, 7, 9)

Crisp spinach and prawn fritters served with lemon crème fraîche (2, 3, 7, 9)

Homemade chicken terrine with green lentil and bacon salad (7, 9)

Tossed Greek salad with warm roast aubergines and crispy croutons (v) (2, 7, 9)

Deep fried tuna, chilli and red onion croquette with creamed corn and lemon oil (2, 5, 7)

Mains

Poached smoked haddock and egg with cream leeks and new potatoes (4, 5, 7)

Roast fillet of coley with black pudding, crushed potatoes, apple and chervil butter sauce (2,5,7,9)

Homemade pork burger with pear chutney, brioche bun, hand cut chips, salad and onion rings (2, 4, 7, 9)

Homemade vegetable lasagne topped with cauliflower cheese served with salad (v) (2, 7)

Grilled breast of jerk spiced chicken with baby gem, pineapple and roast pepper salad (1)

*Grilled 7oz rump steak with hand cut chips, tomato, mushroom and onion rings (2)
(Choice of sauces £2.50)*

Pan fried lambs liver and bacon with onions, mashed potato and red wine gravy (1, 2, 7)

Monday – Friday – 2 courses £16.50

Saturday – Sunday – 2 courses £19.50

12.00 noon – 2.30 pm and 5.30 pm – 9.00 pm Mon-Sat

Sunday 12.00 noon – 6.00 pm

Please see the guide at the back of the menu regarding allergen advice (numbers in brackets)