

HOUSE MENU

TO START

HOME MADE SOUP OF THE DAY £6

(V,VE,GFA,1,3,7)

DUSTED BREADED SQUID £6.50

Fried Squid, served with a Sweet Chilli Dip (1,2,7,12,14)

CHICKEN LIVER PATE £6

Ciabatta Croute, Winter Chutney (GFA,1,7,10,12,13)

BABY NORTH ATLANTIC PRAWN COCKTAIL £6

Baby Gem Lettuce, Marie rose Sauce, Brown Bread & Butter (GFA,1,4,7,13,14)

DEEP FRIED FRENCH BRIE WEDGES £6

Cranberry Dip (V,1,3,7,12)

BUFFALO CHICKEN WINGS £7

Franks Hot Sauce Coated & Blue Cheese Dip (GFA,7,10)

SPECIAL OF THE DAY £7

Please ask a member of the team

MAIN COURSES

FEATHER BLADE OF BEEF £16

Braised Beef, Potato Fondant, Carrot puree, Roasted Shallot, Red Wine Sauce

FILLET OF HAKE £14

Pea & Lemon Risotto, Green Pesto (**,4,5,8)

ROASTED SWEET POTATO & CHICKPEA LOAF £13

Roasted Garlic potatoes, Baby Carrots Rocket Salad, Tomato Sauce (GF,V,VE)

8OZ ENGLISH SIRLOIN STEAK £18

Chargrilled, Roasted Mushroom and Cherry Tomatoes, Fries, Watercress, Peppercorn sauce (7)

GOURMET BACON & CHEESE BURGER £14

8oz Beef Burger, Toasted Brioche Bun, Gherkin, Tomato, Lettuce, Sweet Caramelised Onions, Mature Cheddar Cheese & Bacon Served with Fries (1,7,10,13)

FRESH BATTERED FILLET OF COD £14

Freshly Battered Fillet of Cod, Garden Peas, Fries and Tartare Sauce (GFA,1,2,4,13,14,**)

CHICKEN BALTI £14

Steamed Rice and Naan Bread (GFA,1,10,13)

ROASTED VEGETABLE PASTA £12

- ADD CHICKEN BREAST £16

Tossed in an Arrabbiata Tomato sauce, served with garlic bread and grated parmesan (V,1,7,9,10,13) With Chicken (1,7,9,10,13)

SPECIAL OF THE DAY £14

Please Ask a Member of the Team

PIZZA MENU

Authentic Italian Stone-Baked Pizza, prepared by Hand with Fresh Ingredients. All with Pizza Sauce & Mozzarella

MARGHERITA £12

Mozzarella, Cherry Tomatoes & Fresh Basil Leaves (1,6,7)

PIZZA CON PROSCIOTTO £14

Parma Ham, Rocket, Parmesan (1,6,7)

NDUJA (soft spicy sausage) £14

Goats Cheese, Chargrilled Peppers, Mozzarella, Spinach, Oregano (1,6,7)

DIAVOLA £14

Pepperoni, Chorizo, Fresh Chili, Red Onion (1,6,7)

QUATTRO FORMAGGI £14

Dolcelatte, Mozzarella, Rocket, Parmesan, Buffalo Mozzarella, Oregano (1,6,7)

BBQ CHICKEN £13

Garlic Mushroom, Chargrilled Peppers (1,6,7,9)

SPICY BEEF £13

Red Onion, Rocket Leaves (1,6,7)

EXTRAS for £1

Garlic Mushroom, Anchovies, Chili, Fried Egg, Red Onion, Jalapeno, Basil, Oregano, Mozzarella, Peppers, Ham, Rocket, Parmesan, Parma Ham, Pepperoni, Spicy Beef, Chorizo, Olives, Spinach, Chicken, Goats Cheese.

Gluten Free Bases Available

PIZZA SIDES £4

Potato Wedges with BBQ Dip

Garlic Bread with BBQ dip

SIDES

-ONION RINGS (V,VE) £3.50

-FRIES (V,VE,GFA) £3.50

-WEDGES (V,VE,GFA) £4

-GARLIC & PARSLEY CIABATTA BREAD (1,7) £4
With or without cheese (1,3,7,13)

-CREAMY MASHED POTATO (V,GFA,VE available) £4

- BUTTERED GARDEN VEG (V,VE,GFA) £4

-ROCKET AND PARMESAN SALAD (V,GFA,7) £3

LIGHT BITES

OVEN BAKED TUNA MELT £9

Tuna & Mature Cheddar Cheese Sauce, Coleslaw, Dressed Baby Leaf garnish, Fries (1,3,4,7)

CROQUE MONSIEUR £9

Oven Baked Ham & Cheese Bloomer Bread Sandwich, Cheese Sauce Glaze, Coleslaw, Dressed Baby Leaf garnish, Fries (1,3,7)

BUFFALO MOZZARELLA AND BASIL PESTO CIABATTA £10

Mozzarella Cheese and Fresh Basil Pesto Baked Ciabatta Bread, Coleslaw, Fries (V,1,3,7)

SUNDAY LUNCH ROAST MAIN COURSES

ROAST TOPSIDE OF ENGLISH BEEF £14

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

ROAST TURKEY BREAST £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

ROAST GAMMON £12

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

TRIO OF ROAST- BEEF, GAMMON, TURKEY £15

Roast Potatoes, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Gravy (1,3,7)

VEGETARIAN NUT ROAST £12

Yorkshire Pudding, Sage & Onion Stuffing & Vegetarian Gravy (V,1,3,7,10,13)

All Main Courses are served with a selection of Seasonal Vegetables. Please ask your server who will be happy to serve extra vegetables on request

Dinner inclusive guests have £25 to spend on any courses/dishes they wish. Cannot be used against any bar drinks, wine, or liquor coffees. Non Transferable.

V suitable for Vegetarians

VE Suitable for Vegans

GFA Gluten Free Available

** May contain small bones

Please inform your server of any dietary requirements or allergies

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
2. Crustaceans for example prawns, crabs, lobster, crayfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
9. Celery (including celeriac)
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like clams, mussels, whelks, oysters, snails and squid

TO FINISH

WHITE CHOCOLATE & RASPBERRY CHEESECAKE £6

Served with Clotted cream (V,1,7,13)

CREAM FILLED PROFITEROLES £5.50

Topped with Dark Chocolate Sauce (V,1,7,13)

ICE CREAM CREATIONS £5.50 (V,GFA,7)

- Choose 3 scoops of ice cream/sorbet, please ask server for today's choices

- 2 of either: Clotted Cream, Meringue, Brownie Pieces,

- Choose a sauce of: Strawberry Coulis, Chocolate Sauce, Raspberry Coulis, Salted Caramel Sauce

BLACKCURRANT CHEESECAKE £6

Berry Coulis & Winter Berries (V,VE,GFA,6)

STICKY TOFFEE PUDDING £6

Vanilla Ice Cream (V,1,3,7)

DESSERT OF DAY £6.50

Please Ask a Member of the Team

SPECIALITY TEA SELECTION

Peppermint £2.95

Camomile £2.95

English Breakfast £2.95

Green £2.95

Jasmine £2.95

Earl Grey £2.95

COFFEE

Espresso £2.95

Double Espresso £4.25

Cappuccino £3.10

Latte £3.20

Americano £2.95

Americano with Milk £3.10

Macchiato £3.00

Flat White £2.95 / £3.20

Mocha £3.20

Hot Chocolate £2.95

Decaffeinated Coffee £2.95

Cafetiere of Coffee £4.00

LIQUEUR COFFEE

Jameson's Irish Coffee £5.50

Courvoisier French Coffee £5.50

Calypso Tia Maria Coffee £5.50

Baileys Irish Cream Coffee £5.50

Italian Amaretto Coffee £5.50

Gaelic Drambuie Coffee £5.50