

## STARTERS

### SOUP OF THE DAY (V) - \*310KCAL

Homemade soup of the day served with a crispy bread roll.  
(please ask for details)

### SWEETCORN FRITTERS (GF & VG) - \*183KCAL

Crispy fritter with sweetcorn, cayenne pepper and chilli, dressed rocket, served with garlic & mayo dip \*141kcal or sweet chilli dip \*180kcal.

### CRISPY DUCK SPRING ROLLS - \*352KCAL

Crispy Duck Spring Rolls served with sweet & sour sauce and dressed rocket.

### BUFFALO CHICKEN - \*380KCAL

Boneless chicken thigh with skin, on a skewer, marinated in buffalo sauce oven baked and served with homemade ranch slaw.

### PRAWN COCKTAIL - \*649KCAL

North Atlantic prawns in a Marie Rose sauce, served on a bed of shredded lettuce and grilled sourdough bread.

### CHICKEN LIVER PATE - \*430KCAL

A Slice of chicken liver pate served with chutney and grilled sour dough bread.

## SIDE ORDERS

SUPPLEMENT CHARGES APPLY

### Bread rolls and butter (4 rolls) - \*735 kcal

£3.50

### Cheesy garlic bread (4 slices) - \*692 kcal

£4.00

### Onion rings (12 rings) - \*470 kcal

£4.00

### Portion of chips - \*565 kcal

£4.00

### Cheesy chips - \*772 kcal

£4.50

3 for  
£10!

## MAIN COURSE

### SWEET POTATO, CAULIFLOWER AND ROASTED RED PEPPER CURRY (VG & GF) - \*460KCAL

Sweet potatoes, roasted red pepper, cauliflower, cooked in a mild creamy curry sauce, served with wild rice and onion bhaji.

### MEDITERRANEAN PENNE (V) - \*784KCAL

Penne pasta tossed in roasted garlic, feta cheese, sundried tomato, grilled vegetables and served with garlic bread.

### HOMEMADE FISH CAKES - \*653KCAL

Poached salmon, smoked haddock, hake and prawns fish cakes, served with chips, kiwi and coriander salsa, dressed rocket salad and a slice of lemon.

### HOMEMADE BEEF LASAGNE - \*712KCAL

Minced steak cooked in a tomato sauce, it is layered on top of lasagne sheets, béchamel sauce and grated cheese, oven baked Served with rocket and grilled garlic bread.

### CHICKEN SUPREME - \*1116KCAL

\*\*10oz Chicken supreme oven baked, served with seasonal vegetable, potatoes and a creamy leek and smoked streaky bacon sauce.

### GRILLED SIRLOIN STEAK - \*920KCAL - (£5 SUPPLEMENT)

\*\*10oz grilled sirloin steak cooked to your liking. Served with grilled tomato, mushrooms, chips, peas and peppercorn sauce.  
(Contains natural fat)

## DESSERT

### SALTED CARAMEL BROWNIE (GF & VG) - \*390KCAL

Warm salted caramel brownie served with Chantilly cream \*158kcal or ice cream \*86kcal

### NEW YORK STYLE BAKED CHEESECAKE (GF & V) - \*300KCAL

Gluten free biscuit base topped with luxury baked cheesecake served with Chantilly cream \*158kcal or vanilla ice cream \*86kcal

### ALABAMA CHOCOLATE FUDGE CAKE - \*374KCAL

A deliciously moist rich chocolate cake filled and covered with chocolate fudge icing served with Chantilly cream \*158kcal or vanilla ice cream \*86kcal

### CINNAMON BELGIAN WAFFLE - \*430kcal

Warm cinnamon Belgian waffle, served with berries \*22kcal, Chantilly cream \*158kcal or vanilla ice cream \*86kcal

### MIXED ICE CREAM - \*435KCAL

Choose three scoops from a selection of vanilla, strawberry and chocolate ice-cream. Sprinkled with marshmallows and served with a choice of chocolate or strawberry sauce and wafer.

### CHEESE AND CRACKERS - \*716KCAL

A selection of cheddar, brie and stilton. Served with celery, grapes, crackers and chutney.

(V) Vegetarian. (VG) Vegan. (GF) Gluten free. \*\*Uncooked weight.

\*Adult's recommended daily allowance is 2000Kcal.

All prices inclusive of VAT. Service charge is not included.

Our cooking oil contains GM Soya.

Vegetables served with main courses are subject to seasonal variety and availability.

All our menu items are subject to availability and change.

Allergen information is available on request. Please speak to the management team who will be able to provide a listing of allergens contained in our menu. The allergen information we provide is specifically produced for our menu items. Customers who suffer from food intolerance or allergies are advised to assess their own level of risk