

Lunch Menu

Crispy chicken burger, burger relish, tomato and lettuce. With fries and slaw £10 **GF**

Braised beef in pepper sauce ciabatta with fries and slaw £9

Sticky chilli chicken with peppers and onions, sweet chilli sauce and rice £10

Hoi sin duck toasted wrap filled with rice and lettuce, with fries and slaw £10

Chorizo carbonara, cream and parmesan £10 **GF**

Fish and chips, lightly battered haddock goujons, triple cooked chips, mushy peas and tartare sauce £11

Duo of fish, seabass fillet, garlic prawn sauce, mash potato and vegetables £11

Penne arrabiata, sauteed vegetables in a spicy tomato sauce £10 **GF** (add chicken £3)

Halloumi burger, red pesto, guacamole and rocket, with fries and slaw £11 **GF**

Sunday Roast

2 Courses £20

Starters

Garlic bread, choice of plain cheese or tomato £6

Hoi sin duck salad, on a bed of rice and lettuce cups £10 (£3 supplement)

Chicken liver pate, toasted ciabatta and tomato chutney £8

Sticky ribs cooked in sweet BBQ Sauce £10 **GF** (£3 supplement)

Prawn cocktail, classic marie rose sauce and fresh bread and butter £8 **GF**

Haddock & leek fishcake, with tartare sauce £8

French onion soup, grilled cheese toast £6.5

We cannot guarantee our products do not contain traces of nuts and or seeds. If you have any allergies please let a member of staff know.

GF = dishes can be made without gluten **ON REQUEST**

Mains

Roast Chicken Supreme **GF**

Roast Beef Ribeye **GF** (£2 supplement)

Mixed Meat **GF** (£6 supplement)

Homemade Nut Roast

All roasts are served with savoy cabbage, carrot and swede mash, roast potatoes, mash potatoes, Yorkshire pudding & gravy

Sides £4

Cauliflower & broccoli cheese Pigs in blankets

Sausage meat stuffing

Honey glazed parsnips

Vegan Menu

2 Courses £18

Starters

Fresh bread, olive oil, balsamic and gordal olives £5 **GF**

Mushrooms sauteed with garlic, red onion and rocket on toasted ciabatta £7 **GF**

Roasted red pepper and tomato soup £6 **GF**

Mains

Penne arrabiata made with a spicy tomato sauce and onions, peppers, sugar snaps and broccoli £14 **GF**

Chilli made with vegan mince, peppers, kidney beans and jalopenos, in a tomato chilli sauce with rice and guacamole £14 **GF**

Cottage pie made from lentils and mixed vegetables, topped with mashed butternut squash and beetroot £14 **GF**

Vegetable fajitas cooked in cajun spices, served on a sizzling hot skillet, with tortillas, salsa and guacamole £13