

MENU

To Start

Tempura King Prawns served with a Lemon Mayonnaise	6.00
Breaded Brie Wedges & Homemade Chutney	6.00
Homemade Smoked Mackerel & Horseradish Pate	6.50
Veggie Samosas and Spring Rolls with a Sweet Chilli Dip	6.00

The Middle

Pan Fried Pork Loin with a Sultana & Apricot stuffing	11.00
Confit of Duck Leg on Braised Red Cabbage WR: V Sauvignon Blanc	11.00
Pan Fried Lambs Liver & Bacon served with Gravy	10.00
Homemade Chicken Kiev with Garlic Butter WR: Percheron Chenin Blanc	11.00
Pie of the Day - please check the specials board for availability	10.90
Steak of the Day - please check the specials board for availability	

Fishy Dishes

Pan Fried Mixed Fish Lattice served with a Citrus Butter WR: Karu Merlot	11.00
Deep Fried Breaded Plaice	10.00
Spicy Tuna Steak en Papillote WR: Santuario Malbec	11.50
Deep Fried Breaded Scampi Tails	10.00
Fishy Dish Special - please check the specials board for availability	

Vegetarian Selection

Homemade Quorn & Butternut Squash Lasagne	10.00
Spinach, Pine-nut, Cherry Tomato & Mozzarella Suet Style Pudding	11.00
Beanie's Vegan Mixed Bean Bake - 5 bean mix in a onion, celery & tomato sauce	9.50
Sweet Potato Tartiflette with Comte & Cheddar Cheese WR: Pinot Grigio Orsino	10.00

Unless indicated, all dishes are served with a choice of salad or seasonal vegetables and either chips, new potatoes or spicy wedges.

The Extras

Chips / Wedges	2.50
Cheesy Chips	3.00
Salad	1.50

Last food orders 15 mins prior to end of service.
Please inform your server if you have any specific dietary requirements or food allergies.
A 10% service charge will be automatically added to bookings of 6 or more persons.
WR - Wine Recommendation