

# MENU

## To Start

Homemade Ham Hock & Roasted Cherry Tomato Terrine	6.50
Tempura King Prawns served with a Lemon Mayonnaise	6.00
Deep Fried Breaded Whitebait	6.50
Homemade Smoked Mackerel & Horseradish Pate <b>WR: Ai Galera</b>	6.50
Veggie Samosas & Spring Rolls with a Sweet Chilli Dip	6.00

## The Middle

Pan Fried Chicken Breast stuffed with Black Pudding & Apple, wrapped in Streaky Bacon <b>WR: V Sauvignon Blanc</b>	11.00
Pan Fried Lambs Liver & Bacon served with Gravy	10.00
Slow Roasted Pork Belly served on Homemade Red Onion Marmalade <b>WR: Argentine Malbec</b>	12.00
Pan Fried Duck Breast & Mixed Berry Sauce <b>WR: Chilean Merlot</b>	12.00
Pie of the Day – please check the specials board for availability	
Steak of the Day – please check the specials board for availability	

## Fishy Dishes

Homemade Fish Cakes served with Tartare Sauce	11.00
Deep Fried Breaded Plaice	10.00
Seared Swordfish Steak on Stir-Fried Mixed Vegetables <b>WR: Chenin Blanc</b>	11.50
Deep Fried Breaded Wholetail Scampi	10.00
Fishy Dish Special – please check the specials board for availability	

## Vegetarian Selection

Homemade Quorn & Aubergine Lasagne	10.50
Spinach, Pine-nut, Cherry Tomato & Mozzarella Suet Style Pudding	11.00
Beanie's Vegan Mixed Bean Bake – 5 bean mix in onion, celery & tomato sauce	9.50
Spinach & Ricotta Cannelloni on a Tomato Concasse & Cheesy Sauce	10.00

*Unless indicated, all dishes are served with a choice of salad or seasonal vegetables and either chips, new potatoes or sweet potato fries +£1*

## The Extras

Chips/Cheesy Chips/Sweet Potato Fries	2.50 / 3.00 / 3.50
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