



2 COURSES - £29.99

3 COURSES - £34.99

STARTERS

SPRING ASPARAGUS *V GFA*

ASPARAGUS, POACHED EGG, HOLLINDAISE SAUCE, PARMESAN

HOUSEMADE SOUP

HOUSE MADE SEASONAL SOUP OF THE DAY WITH SOURDOUGH TOAST.

PRAWN COCKTAIL + £3

CLASSIC PRAWN COCKTAIL, MARIE ROSE SAUCE, LETTUCE, LEMON WEDGE & SOURDOUGH TOAST

SCOTCH EGG

RUNNY HENS EGG, PORK SAUSAGEMEAT, GOLDEN BEETROOT PICALLILI

MOZZAERLLA STICKS

BREADED MOZZERELLA STICKS, HOUSE MADE MARINARA SAUCE

MAINS

FISH & CHIPS *GFA*

BEER BATTERED HADDOCK, CHUNKY CHIPS, PEAS & TARTAR SAUCE

CHICKEN CAESAR SALAD *GFA VA*

GEM LETTUCE, PANCETTA, ANCHOVIES, HOUSE CROUTONS, CHEFS CAESAR SAUCE . **SWAP TO SALMON £2**

LAMB TWO WAYS + £3

HERB CRUSTED RUMP OF LAMB, CRISPY LAMB BON-BON, PEA & CELERIAC PUREE, DAUPHINOISE POTATOES & LAMB JUS

COD LOIN

COD LOIN WITH BEANS, CHORIZO CASSOULET & SOURDOUGH

STEAK BURGER

DRY AGED STEAK MINCE PATTY, LETTUCE, PICKLES, TOMATO, ONIONS, HOUSE SAUCE, FRIES - **ADD BACON £2**

VEGAN BURGER OF THE WEEK *VE GFA*

PLEASE SEE OUR SPECIALS BOARD FOR OUR VEGAN BURGER OF THE WEEK

SEA BASS CURRY + £3 *GF*

PAN FRIED SEA BASS, RED CURRY SUACE, COCONUT RICE

RIBEYE STEAK + £10

28 DAY AGED 10oz RIBEYE STEAK, TRIPLE COOKED CHIPS, GRILLED TOMATO, ONIONS RINGS, PEPPERCORN SAUCE

PAN FRIED SALMON

PAN FRIED SALMON, LENTILS, GREEN BEANS & A MUSTARD DRESSING

BEEF SHIN RAVIOLI

RAVIOLI PARCELS, SLOW COOKED BEEF SHIN, SPICED BUTTER, RED PEPPER SAUCE, PARMESAN, OLIVE OIL, BASIL.

ROASTS

ALL SERVED WITH ROAST POTATOES, HONEY CARROTS & PARSNIPS, SEASONAL GREENS, YORKSHIRE PUDDING AND GRAVY

SPRING LAMB *GFA*

WAGYU TOPSIDE *GFA*

ROAST CHICKEN *GFA*

VEGETABLE WELLINGTON *VE*

THE TRIO ROAST *GFA* + £5

ADDITIONAL SIDES

ONION RINGS (V) **£4.5**

FRIES (VE) **£4.5**

CREAMY MASH (V) **£4.5**

TRIPLE COOKED CHIPS (V) **£4.5**

TENDERSTEM BROCCOLI (VE GF) **£5**

SEASONAL VEGETABLES (VE, GFA) **£5**

CAULIFLOWER CHEESE (V) **£5**

PORK STUFFING **£5**

PIGS IN BLANKETS **£5**

DESSERTS

STICKY TOFFEE PUDDING *GFA*

SERVED WITH SALTED CARAMEL & ICE CREAM

APPLE CRUMBLE

SERVED WITH CUSTARD

CHOCOLATE BROWNIE *VE*

SERVER WITH VEGAN VANILLA ICE CREAM

EASTER BUNNY CHEESECAKE *GFA*

DOUBLE CHOCOLATE, MINI EGG CHEESECAKE ,BUTTER BISCUIT BASE

CARROT CAKE

LAYERS OF CARROT CAKE & BUTTERCREAM.

ICE CREAM

3 SCOOPS OF THE FLAVOURS OF YOUR CHOICE

Please Make Our Staff Aware of Any Allergens

VA- Vegetarian available V - Vegetarian VE - Vegan GF - Gluten Free GFA - Gluten Free Available