



Thursday 17th October 2024

Starters & Light Bites

Vegetable Broth 6.50
Served With Toasted Wheaten Bread

Prawn Cocktail 8.50

Marie-Rose Sauce, Salad & Toasted Wheaten Bread

Crispy Chicken Wings 8.50
Coated in BBQ Sauce & Served With Salad

Chicken & Bacon Caesar Salad 9.50 Shaved Parmesan, Croutons, Baby Gem & Caesar Dressing

Hazelnut Breaded Goats Cheese 9.50 Baby Lettuce, Onion Chutney, Toasted Sourdough & Pomegranate

Main Plates

Peppered Chicken Burger 16.50
Onion Chutney, Bacon, Cheddar Cheese, Salad,
Ranch Mayo & Choice of Side, Served in Chipotle

Ranch Mayo & Choice of Side. Served in Chipotle Bap

Cajun Chicken Stack 16.50
Peppered Sauce, Mash Potato & Onion Rings

Battered Chicken Goujons 16.00 Served With Choice of Side & Dip

Fresh Cod Battered 17.50 Served With Handcut Chips, Lemon & Mushy Peas

8oz Beef Burger 16.50 Topped With Bacon Cheese & Mixed Salad. Served in Floury Bap With Choice of Side

Main Plates

10oz Prime Sirloin 28.00

Served With Onion Rings, Peppered Sauce & Choice of Side. Beef Supplied by McAtamney's Butchers

8oz Rump Steak 23.00

Served With Onion Rings, Peppered Sauce & Choice of Side. Beef Supplied by McAtamney's Butchers

H/Made Vegetable Wellington 16.00 Served With Seasonal Vegetables, Gravy & Choice of Side

Roast Turkey & Ham 17.50

Herb Stuffing, Pan Gravy, Seasonal Vegetables, Mash & Roast Potatoes

Slow Roasted Beef 18.50

Peppered Sauce, Yorkshire Pudding, Seasonal Vegetables, Mash & Roast Potatoes

Chicken & Ham Pie 16.00 Seasonal Vegetables, Gravy & Choice of Side

Sides & Dips

Handcut Chips 4.20 | Garlic Cubes 4.30 Chilli Cubes 4.30 | Creamy Mash 4.20 Vegetables 4.50 | House Salad 4.30

Garlic Mayo 1.00 | Chilli Sauce 1.00 BBQ Sauce 1.00 | Peppered Sauce 2.00 Pan Gravy 2.00 | Mayonnaise 1.00

Please advise your server of any food allergies, we cannot guarantee that our dishes will be completely allergen free.