



A La Carte Menu

Wine & Dine Offer

Buy 2 or more mains from this menu and get 15% off a bottle of wine

Dietary

Gluten Free (gf) Vegetarian (v) Vegan (ve) Halal (h) Contains Nuts ▲ Low Salt S

Where marked as h*, v*, gf* then dish is available as v/gf/h etc

Most Gluten Free alternatives will cost £1.50-£2 extra to the price shown

Starters

Prawn Cocktail (gf) £9.⁹⁵

Shredded iceberg, tomato, cold water prawns in Marie Rose sauce

Allergens: egg, shellfish, milk, onion

Bruschetta (v,ve,gf*) £6.⁹⁵

Toasted ciabatta, fresh tomato, pepper salsa, balsamic glaze topped with sea salt flakes and basil

Allergens: gluten, sulphites, onion

Creamy Teriyaki Mushrooms (v) £7.⁹⁵

Sautéed in Cream and Teriyaki and served with ciabatta

Allergens: wheat, soya, milk, onion

Pate & Toasted Ciabatta (gf*) £7.⁹⁵

Pate of the day served with lightly toasted Ciabatta and garnish

Allergens: gluten, milk

Chicken Meatballs £8.⁹⁵

In a Blue Stilton, spinach and tomato sauce served with ciabatta

Allergens: gluten, milk



A La Carte Mains

Please be aware we cook to order so dishes may take a little longer if we are busy

Vegetarian

Cheese & Spring Onion Quiche (v) £15.⁴⁵

Served warm with a salad garnish.

+ honey and mustard baby potatoes for £3.50

+ seasonal side salad for £3.75

Allergens: milk, onion, egg, gluten, mustard, celery, soya, sulphites

Wellington (v) £14.⁹⁵

Brie, Cranberry & Spinach all butter puff pastry Wellington, Cranberry Jam, Vegetable Garnish.

+ dauphinoise potatoes for £4

+ peas, spinach, mangetout for £4

Allergens: onion, milk, eggs, gluten, sulphites

Giant Veggie Yorkshire Pudding (v) £14.⁹⁵

Two vegetarian sausages, stuffing, mash, seasonal veg. Served with a gravy jus.

+ roast potatoes for £3.50

+ carrot & swede mash for £2.50

Allergens: milk, onion, gluten, egg, celery, soya

Vegetarian Moroccan Tagine (v, gf*) £16.⁹⁵

onions, peppers, aubergine, courgettes, sweet potato, potato and apricots make a fruity spicy sauce. Served with couscous. (plain rice will be used for gf)

+ flatbread £2.50

Allergens: onion, milk, eggs, gluten, sulphites

Seafood

Handmade Filled Fishcake £16.¹⁵

Salmon, prawns & cod with a cheesy middle on garlic buttered spinach. Garlic butterfly king prawn. Parsley Sauce. vegetable garnish.

+ dauphinoise potatoes for £4

+ garlic, cheese & spring onion potatoes for £4

+ honey and mustard baby potatoes for £3.50

Allergens: onion, milk, fish, shellfish, gluten, celery, soya, sulphites

Mediterranean Fillet of Cod (gf*) £16.²⁵

Finest cod fillet, olive & tomato Mediterranean sauce, garlic butterfly prawn on garlic buttered spinach.

+ roast potatoes for £3.50

+ Mediterranean Veg for £4

+ toasted Ciabatta for £2

Allergens: fish, onion, gluten, shellfish, milk

Salad

Chicken Caesar Salad (h*,gf*) £16.¹⁵

Warm roast chicken breast, Caesar dressing, leafy salad, baby potatoes, cucumber, tomatoes, and sweetcorn.

+ parmesan for £1.75

+ croutons for 50p

+ cheesy garlic ciabatta for £3.75

Allergens: gluten, eggs, milk, onion

Wine & Dine Offer

Buy 2 or more mains from this menu and get 15% off any bottle of wine, including prosecco!



Meat & Poultry

Baked Beef Lasagne Al Forno £15^{.75}

Oven baked beef (no pork) lasagne in a rich ragu sauce. Salad Garnish

+ garlic, cheese & spring onion potatoes for £4

+ cheesy garlic ciabatta for £3.75

+ herby wedges for £3

+ seasonal side salad for £3.75

Allergens: gluten, onion, milk, eggs, celery, garlic

Moroccan Chicken Tagine (h, gf*) £18^{.75}

Roast chicken breast, onions, peppers, aubergine, courgettes, sweet potato, potato and apricots make a fruity spicy sauce. Served with couscous. (plain rice will be used for gf)

+ flatbread £2.50

Allergens: onion, sulphites, celery, milk, soya

Giant Yorkshire Pudding (h, v*) £15^{.65}

Roast chicken, mash, seasonal vegetables, giant Yorkshire pudding, gravy jus.

+ roast potatoes for £3.50

+ a sausage (pork, chicken or veggie) for £3

+ a gammon steak for £5

Allergens: milk, onion, gluten, egg, celery, soya

Peppered Steak and Ale Pie £16^{.95}

Prime cuts of hand seared peppered steak, butter puff pastry case, mash. Served with a vegetable decorative garnish.

+ roast potatoes for £3.50

+ honey and mustard baby potatoes for £3.50

+ peas, spinach, mangetout for £4

Allergens: onion, celery, gluten, eggs, milk, sulphites, soya

Homemade Cottage Pie (h) £14^{.95}

Beef mince, carrots, peas and onions, cheesy buttered mash. Gravy jus.

+ honey and mustard baby potatoes for £3.50

+ peas, spinach, mangetout for £4

Allergens: gluten, onion, celery, milk

Beef Bourguignon £18^{.35}

Slow roasted 8oz beef daub in a rich red wine gravy jus with carrots, mushrooms & onions served with mash.

+ honey and mustard baby potatoes for £3.50

+ peas, spinach, mangetout for £4

Allergens: onion, gluten, milk

Sides

Recommended sides are shown above but should you want something different we can offer the following.

Herby potato wedges

Honey and mustard baby potatoes

Crushed garlic, cheese & spring onion potatoes

Peas, spinach, mangetout

Sweetcorn

Carrot and swede mash

Dauphinoise potatoes

Cheesy garlic ciabatta

Please note that some items/accompaniments subject to seasonal changes and availability



Desserts

Cold Desserts

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|--|-------------------------|
| Mini Sweet Selection | £9 |
| <i>Chefs' selection of mini cakes from the patisserie fridge on a decorated plate of fruit, sauce & chocolate. Minimum 3 items pp. Some items may contain nuts – Please check dietary & allergies before ordering.</i> | |
| For two people (min 6 items) | £17 |
| For three people (min 9 items) | £25 |
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| Decorated Cake Slice | £6.⁵⁰ |
| <i>Double cream, fruit</i> | |
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| Lemon Sorbet (gf) | £5.⁸⁵ |
| <i>Served in a whole lemon</i> | |
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| Cheesecake of the day | £6.⁵⁰ |
| <i>Served with a fruit garnish decoration</i> | |
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| Eton Mess Sundae (gf) | £8.⁵⁰ |
| <i>meringue, fruit, ice cream, sauce, topped with whipped cream</i> | |
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| Trillionaires Tart (gf, ve) | £6.¹⁵ |
| <i>Shortbread, caramel topped with chocolate ganache. Served with a fruit garnish decoration</i> | |

Hot Desserts

Step 1: Choose your dessert

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|-----------------------------|-------------------|
| Apple & Fruit Crumble | £5. ⁸⁵ |
| Golden Syrup Sponge (gf) | £5. ⁷⁵ |
| Sticky Toffee Pudding | £5. ⁷⁵ |
| Sticky Ginger Pudding | £5. ⁶⁵ |
| Warm Chocolate Fondant (gf) | £5. ⁹⁵ |

Step 2: Choose your accompaniment

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|-------------------|-----------------------|
| Vanilla Ice Cream | add £1 per scoop |
| Whipped Cream | add 95p |
| Custard | add £1. ⁵⁰ |
| Double Cream | add £1. ⁵⁰ |



DIETARY

Useful guide to common dietary requirements. Always tell your server all allergies & dietary.

Gluten Free Dishes

All these dishes can be made as Gluten Free providing you tell your server.

Breakfast

Eggs Benedict/Royale/Florentine
Omelettes

Lunchtime Menu

Jacket Potato
Ciabattas

Desserts

Ice Cream
Lemon Sorbet
Eton Mess Sundae
Golden Syrup Pudding

Starters & Mains

Prawn Cocktail
Moroccan (Chicken) Tagine
Mediterranean Cod
Chicken Caesar Salad

Halal Dishes

All these meat/poultry/fish dishes can be made as Halal providing you tell your server.

All vegetarian dishes are halal.

Breakfast

Full English Breakfast
Eggs Benedict/Royale/Florentine

Lunchtime Menu

Gourmet Fish & Pea Brioche

Mains

Moroccan Chicken Tagine
Homemade Cottage Pie
Chicken Caesar Salad*
Filled Fishcake
Mediterranean Cod
Giant Yorkshire Pudding

*parmesan is not halal
Lasagne coming soon as Halal

Vegan Meal Options

Thai Vegetable Curry & Rice
Jacket Potato & Beans

Clay Baked Flatbread

Starters & Desserts

Bruschetta (see starters)
Lemon Sorbet & Trillionaires Tart (see desserts page)

