**Main Menu**

**(served everyday between 12pm - 9.30pm)**

**Starters**

Mixed olives & ciabatta bread, extra virgin olive oil & aged balsamic (v) £4.95

Duck liver and orange pate, red onion chutney and toasted ciabatta bread £6.50

Salt & pepper squid served with a lime and coriander dip £6.95 Panko breaded cajun king prawns served with a sweet chilli & garlic sauce £7.50 Goats cheese and pea risotto (v) with fresh basil and olive oil £7.50 Wild mushroom bruschetta (v) topped with a poached egg, parmesan shavings & a drizzle of balsamic glaze £7.50 Chef’s moules marinière served with toasted rosemary & garlic bread £7.95 Deep fried breaded whitebait served with a lemon and parsley mayo £6.95

Chef’s homemade soup of the day served with ciabatta bread £5.95

**Mains**

Slow roasted half shoulder of lamb £17.50 *4hr slow roasted half shoulder of lamb served with a red wine & rosemary jus, potatoes & vegetables*

Seashells fish pie £12.95 *Succulent pieces of cod & salmon in a white wine sauce topped with fluffy mash potato and cheese, served with vegetables*

Gressingham duck breast £16.95 *Oven roasted breast of duck served with a raspberry sauce, potatoes & vegetables*

Salmon fillet £16.95 *Pan fried salmon fillet served with a pea and lemon risotto, potatoes & vegetables*

Char-grilled chicken £12.95

*Breast of chicken wrapped in bacon & topped with melted cheese served in a creamy white wine sauce, potatoes & vegetables*

Sea bass £17.95 *Whole or filleted farmed sea bass, served with a wild mushroom, crayfish and parsley butter, potatoes & vegetables*

Calves liver £13.95

*Tender slices of liver with a caramelised onion, bacon & red wine gravy, served with creamy mash potatoes & vegetables*

King prawn tagliatelle £13.95 *King prawn, tomato, chilli & basil tagliatelle topped with parmesan & served with garlic bread*

Pork fillet £14.95

*Oven roasted pork fillet with a sausage meat & apple stuffing, wrapped in parma ham, served with a wholegrain mustard sauce, potatoes & vegetables*

All of our dishes are cooked to order and use fresh produce. This may cause a delay during busy periods. If you suffer from an allergy please inform your server before ordering. We cannot guarantee that any of our dishes do not contain nuts. All menu items remain subject to daily demand and availability. All prices include V.A.T at the current rate. No service charge is imposed on your bill. Gratuities are left at the customer’s discretion.

**Vegetarian**

Vegetarian Pie (v) £10.95 *Goats cheese, sweet potato, red onion & spinach filling topped with puff pastry lid. Served with a side order of your choice*

Courgette and lemon risotto (v) £10.95 *A creamy risotto made with fresh courgettes, parmesan shavings, fresh basil & a drizzle of extra virgin olive oil*

Vegetarian Curry (v) £11.95

*Locally sourced vegetables, served with fluffy rice*

**Steaks**

Surf and turf £18.95 *Juicy rump steak with two king prawns, handmade onion rings, roasted vine tomatoes & mushrooms, fries & peas*

Char-grilled rib eye steak £20.95 *Succulent rib eye steak served with handmade onion rings, roasted vine tomatoes & mushrooms, fries & peas*

Fillet steak £24.95 *Prime fillet steak cooked to your liking & served with handmade onion rings, roasted vine tomatoes & mushrooms, fries & peas*

Steak sauces £2.95

Peppercorn & brandy Béarnaise Chimichurri Creamy stilton

**Side orders**

Cheesy garlic bread £3.75

Garlic bread £2.75 Fries £2.50

Cheesy fries £3.50 Fried mushrooms £3.00

Onion rings £2.75 Vegetables £2.00

Mixed salad £2.75 Potatoes £2.00

**Children’s Menu (under 12’s only & includes a choice of ice cream for dessert)** £6.95 Home cooked ham, egg & fries *Sliced home cooked ham with a fried egg & fries*

Sausage and mash *Locally made sausage with fluffy mash & a choice of peas or beans*

Handmade chicken nuggets *Made by our chefs using fresh chicken breast, served with fries & peas or beans*

Tomato tagliatelle *Ribbons of Italian pasta with a fresh tomato Napolitana sauce*

Crispy battered fish & chips Served with a choice of peas or beans

**Homemade Desserts**

Vanilla crème brûlée served with homemade shortbread £5.95

Salted caramel cheesecake served with a hazelnut praline £5.95

Blackcurrant mousse & biscuit base (vg) with raspberry coulis, served with fresh berries £5.95

Lemon and lime panna cotta & fresh berries drizzled with a sticky fruit reduction £5.95

White & dark chocolate brownie served with vanilla ice cream £5.95

Ice cream or Sorbet (choice of flavours, please ask your server for details) £4.95

Cheese board selection and biscuits £6.95 with a glass of Port £8.95

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