

*"We are not fast food, we are fresh food"*  
*All our produce is sourced locally and cooked to order*

### **Starters**

Homemade Soup of the day with warm bread	£	5.50
Garlic bread for two, topped with sunblushed tomatoes, red onions and mozzarella	£	6.95
Chicken liver pâté served with onion marmalade and toast	£	6.45
Breaded Brie balls with cranberry and walnut salad	£	6.25
Moules a la mariniere	£	6.50
Smoked salmon and mackerel pâté with toasted ciabatta	£	6.50
Rosemary and garlic baked camembert with honey glazed pear and almonds	£	7.95

### **Mains**

Slow roasted Belly Pork with dauphinoise potatoes, braised red cabbage and cider gravy	£	13.50
House Fajitas served on a hot skillet with either Chicken, Prawn or Beef	£	12.25
Homemade burger of the day (Ask staff for details)	£	11.50
Lamb shank with chickpeas, Moroccan spices, lime and coriander cous cous	£	16.50
Mushroom and spinach pancakes finished with a creamy blue cheese sauce	£	9.50
Winter ratatouille tagliatelle	£	9.95
Thai vegetable curry served with steamed rice	£	9.95
Mushroom, pea and parmesan risotto	£	9.50
Field mushroom and halloumi burger with red pesto mayo and mixed salad	£	10.50

### **From the grill**

Grilled Sirloin steak, peppercorn sauce, grilled tomato, field mushroom and onion rings	£	18.45
Grilled Rib eye steak, sauce Diane, grilled tomato, field mushroom and onion rings	£	18.95
Chicken breast stuffed with basil & mozzarella on roast asparagus & balsamic tomatoes	£	13.50
Guinness mustard glazed pork loin with colcannon and pan sauce	£	14.95
Duck breast with celeriac mash, roast beetroot and plum sauce	£	15.95

### **Sides**

New potatoes	£	2.00	Extra chips	£	2.50
Crusty bread	£	1.50	Mixed leaf and Parmesan salad	£	2.20
Mixed vegetables	£	2.50			

As all of our meals are cooked to order we are able to cater for any allergies or dietary needs.

If there are any changes you would like to make, please inform a member of staff when placing your order and we will pass on your requirements to our chef.