STARTERS

SOUP OF THE DAY (V) SERVED WITH FRESH CIABATTA

SALT & PEPPER CALAMARI WITH GARLIC AND CHIVE MAYONNAISE

HALLOUMI SKEWERS WITH SICILIAN PEPPERS, SERVED WITH A PESTO DRESSING

BBQ CHICKEN WINGS CHICKEN WINGS IN A BBQ SAUCE AND A SIDE GARNISH

TEMPURA KING PRAWNS SERVED WITH A GARNISH AND A SWEET CHILLI DIP

POTATO GNOCCHI (VEGAN) COOKED WITH CHERRY TOMATOES, FRESH GARLIC, OLIVE OIL AND BASIL

MAINS

MUSHROOM CHICKEN

SUCCULENT CHICKEN BREAST WITH SAUTÉED POTATOES AND MIXED VEGETABLES IN A CREAMY MUSHROOM SAUCE

OVEN-BAKED SALMON FILLET

SERVED WITH SPINACH & SAUTÉED POTATOES WITH A SIDE OF HOLLANDAISE SAUCE

FILLET STEAK 250G

LEAN AND TENDER, WITH A DELICATE FLAVOUR, SERVED WITH FRIES AND CHOICE OF SAUCE (£5 SUPPLEMENT)

CHEESEBURGER

SERVED IN A SEEDED BUN WITH GHERKIN, TOMATO, COS LETTUCE, RED ONION AND RELISH. SERVED WITH A SIDE OF COLESLAW AND YOUR CHOICE OF FRIES

PENNE ROSA (VEGAN)

PENNE PASTA WITH AUBERGINES AND NON-DAIRY MOZZARELLA, COOKED IN A TOMATO-BASED SAUCE

SUNDAY ROAST

(Available Sundays Only) FINEST CUTS OF MEAT, OVER-SIZED VORKSHIRE PUDDINGS, FRESHLY PREPARED VEGETABLES AND ROAST POTATOES. ALL SERVED WITH OUR DELICIOUS HOME-MADE GRAVY

DESSERTS

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SORBET CHOOSE FROM LEMON, MANGO & RASPBERRY

SELECTION OF ICE CREAM 3 SCOOPS OF ICE CREAM. CHOOSE FROM

VANILLA, STRAWBERRY & CHOCOLATE OR A BLEND OF ALL THREE LEMON CHEESECAKE

SERVED WITH A SCOOP OF ICE CREAM AND A SWIRL OF RASPBERRY COULIS

WARM CHOCOLATE BROWNIE HOME-BAKED BROWNIE SERVED WARM WITH ICE-CREAM AND CHOCOLATE SAUCE



NOTE: If you have any allergies or intolerances, please speak to a member of staff.