

Served Monday-Saturday

STARTERS

Soup of the day (VE)	£6.50
Creamy garlic and truffle oil mushrooms with a parmesan herb crust (V) (GFA)	£8.50
Chicken Liver pate with Cumberland sauce and red onion marmalade (GFA)	£8.95
Breaded Brie with a honey & mustard dressing and Cumberland sauce (V)	£8.50
Salt and pepper chicken with a sweet chilli dip (GF)	£8.95
Salt and pepper tiger prawns with a sweet chilli dip (GF)	£8.95
Grilled queenie scallops with garlic and lemon butter topped with gruyere (GFA)	£9.95

RISOTTO AND PASTA

Smoked Haddock risotto with poached eggs (GF)	£16.50
Butternut Squash and sage risotto (GF)(VE)	£13.50
Wild mushroom and truffle oil risotto (GF)(VE)	£13.50
Chicken and Chorizo Tagliatelle pasta	£14.95
Provençal Vegetable Tagliatelle pasta (GF)(VE)	£13.50

MAINS

Lasagne al forno served with garlic bread	£14.95
Lambs liver and onions served with crispy bacon and red wine gravy (GF)	£14.95
Sausage and mash served with grated carrot and swede, garden peas and red wine gravy	£16.50
Traditional cottage pie served with grated carrot and swede and sugar snap peas (GF)	£14.95
10oz gammon steak served with fried eggs, chips and sautéed cherry tomato, red onion and mushrooms (GF)	£15.95
Chicken stroganoff served with turmeric and lemon rice (GF)	£14.95
Beer Battered Haddock served with chips and mushy peas	£17.25
Breaded wholetail scampi served with chips garden peas and tartar sauce	£16.95
Panko crumb haddock with creamed white wine leeks	£11.95
Traditional fish pie in a parsley sauce with seasonal vegetables (GF)	£16.95
Salmon en croute served with sautéed new potatoes and seasonal vegetables	£17.95