



May-June Menu 2023

WIFI CODE

J28GUEST

Lunch –2 Course - £21.50 / 3 Course £25.50

Wed-Fri Dinner: 2 Course - £27.50 / 3 Course £30.50 (15% off before 7pm)

Sat Dinner: 2 Course £ 27.50 / 3 Courses Only £30.50

****All dishes are subject to availability and price changes****

STARTERS

Deep Fried Whitebait with Aioli and Dressed Salad

Homemade Soup of the Day served with Croutons.

Asian Pulled Chicken Bao Buns served with Asian Slaw.

(V) Goats Cheese Bruschetta with Basil Pesto and Balsamic Glaze and Dressed Salad.

BBQ Pork Ribs with Sauce and Dressed Salad.

MAINS

Stuffed Chicken Breast with Sundried Tomatoes and Cream Cheese with a Tomato Sauce

Baked Cod with Ribbon Vegetables in a Garlic Olive Oil, Cherry Tomatoes and Lemon Juice

Slow Cooked beef Brisket Ragu with Tagliatelle pasta, Crispy Parma ham, Parmesan Shavings and Basil

Braised Pork Steak with Caramelized Onions, Apple, and Thyme with a Creamy Cider Sauce

(V) Crispy Tortilla Basket filled with Cajun Vegetable Stir fry, Avocado Guacamole and Sour Cream

DESSERTS

Apricot Sponge served with Homemade Custard

Black forest Parfait served with a Cherry Coulis

Biscoff Cheesecake served with Biscoff Sauce

Strawberry Eton Mess

A Selection of Cheddar and Stilton Cheese served with Crackers, Apple, and Celery

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****

All Mains Dishes are Served with either Chips, New Potatoes or Fresh Vegetables

ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

New Potatoes - £3.95

Roasted Root Vegetables with Garlic - £4.75

Macaroni Cheese topped with Breadcrumbs - £4.75

Sautéed Mushrooms with Garlic/ Plain Butter - £4.50

Fresh Vegetables drizzled with Butter- £4.75

Garlic and Mozzarella Ciabatta Bread - £4.50

Home Cut Chips - £3.95

French Beans in Butter & Flaked Almonds - £4.25