

2 COURSES - £9.95

3 COURSES - £12.95

Starters

Soup of the Day

Served with warm bread and butter

Prawn Cocktail

*Marie Rose, sourdough croutons
& prawns*

Chicken Liver Parfait

Truffle butter, red onion marmalade, toasted brioche & pickles

Mains

Cottage Pie

*Served with seasonal vegetables and a rich
red wine gravy*

Chill & Rice

*Beef or bean (v)
Served with cheese & sour cream
(Can be made vegan (ve) on request)*

Sausage, Mashed Potatoes, Gravy & Peas

Cumberland or Vegetarian sausage (v)

Roast Meat Baguette

*(subject to availability)
Served with fat chips and gravy*

Pie of the Day

*Served with fat chips or mashed potato, peas &
gravy*

Scampi & Chips

Served with peas & tartar sauce

Desserts

Sticky Toffee Pudding

*Rich date sponge, butterscotch toffee
sauce, vanilla bean ice cream or custard*

Apple Crumble

*Bramley apple crumble, crumble topping &
vanilla bean ice cream or custard*

Ice Creams & Sorbets

Please ask your server for today's flavours

Chocolate Brownie

*Warm chocolate brownie with chocolate ice
cream*

(v) = made with vegetarian ingredients
(ve) = made with vegan ingredients

Our food and drinks are prepared in busy areas where we handle all allergens, so we can't guarantee an allergen-free environment. We therefore CANNOT GUARANTEE that anything ordered is allergen-free. Our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. A full list of ingredients and allergens is available at the bar.