2 COURSES - £9.95 3 COURSES - £12.95

-----Startors-

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

Sausage, Mashed Potatoes, Gravy & Peas

Cumberland or Vegetarian sausage (v)

Pie of the Day

Served with fat chips or mashed potato, peas & gravy

Chill & Rice

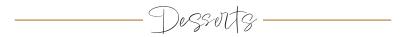
Beef or bean (v)
Served with cheese & sour cream
(Can be made vegan (ve) on request)

Roast Meat Baquette

(subject to availability)
Served with fat chips and gravy

Scampi & Chips

Servied with peas & tartar sauce



Sticky Toffee Pudding

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

Ice Creams & Sorbets

Please ask your server for today's flavours

Apple Crumble

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

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.



