

12.00pm - 8.00pm

Soup of the day served with crusty roll and butter £4.75

Homemade Yorkshire pudding (v)

with onion infused gravy Please ask if you require vegetarian gravy £4.75

Gamberoni king prawns

King prawns in a tomato and chilli reduction served with a garlic and parmesan crouton £7.00

Smoked haddock and spring onion risotto

with a hint of fresh chilli crowned with rocket and parmesan £5.95

Marinated olives, parma ham and pitta bread

with crumbled goats cheese and rocket salad £6.25

North Atlantic prawns

drizzled with traditional Marie rose sauce on a cocktail of chopped lettuce and salad served with brown roll. £6.75

Chicken liver, blood orange and brandy paté

served with red onion marmalade, toasted ciabatta and leaf £5.95

Peroni battered brie wedge (v) served with a cranberry and blackcurrant jam £5.95

Salmon, lemon and lime fishcake served with a spicy mexican salsa £5.95

Caramelised red onion tart (v)

capped with toasted goats cheese served with cucumber wrapped leaves £6.75

Halloumi salad (v)

with marinated olives, garlic brushed pitta bread and sundried tomatoes £5.75

Hand cut chips £3.00 Onion Rings £2.50 Garlic ciabatta £2.75 Skinny fries £3.00 Side salad £4.00 Garlic bread with cheese £3.25 Marinated olives and pitta bread £3.75

Choice of Sauces: Pepper, Stilton, Chasseur or white onion £3.00

Wine Deal Any 2 for £25

and we'll throw in a bottle of house wine. or as individually priced if not on the wine deal (Supplements may apply)

Our Famous Carvery

Choose from 3 roast meats or a slice of each if you like and help yourself to a selection of freshly prepared vegetables, roasted potatoes, amazing Yorkshire pudding and rich gravy.

£9.95

(Vegetarian nut roast available)

Doom bar battered fish and hand cut chips

With homemade tartare sauce and either garden peas or mushy peas Giant fish £12.00 or Goujons £10.00

Baked Shetland salmon

with a chipotle chilli and orange glaze served on a lemon and spring onion couscous £13.00

Pan fried 16oz! Gammon steak

with chunky chips, garden peas and your choice of egg or pineapple or both if you desire £14.00

Pot roast belly pork

served with apple puree, rich gravy, cracklin' and mashed potatoes £13.00

Slow cooked rosemary scented leg of lamb shank

drizzled with rich mint gravy served with vegetables and mashed potatoes £15.00

(+£3.50 if you're indulging in the wine deal)

Breast of chicken wrapped in Parma ham

stuffed with brie and spinach served with a creamy mushroom sauce £12.00

Thai style red curry

served with fragrant sticky jasmine rice and prawn crackers. Chicken £12.00 Prawn £15.00 Vegetable £10.00 (v)

100z Rump steak Au poivre,

cooked the way you like and served with garden peas or salad garnish and chunky chips

£13.00

(+£3.50 if you're indulging in the wine deal)

Braised brisket of beef with a rich ale and onion gravy served with homemade Yorkshire pudding and mashed potato

£13.00

Vegetarian Bangers 'N' Mash (v) with peas and vegetarian gravy £10.00

Shin beef, potato and ale pie topped with puff pastry served with mushy or garden peas and proper chips £12.00

Cajun spiced breast of chicken topped with salsa and melting mozzarella

sat on a bed of mixed salad served with chips £12.00

Breaded scampi

with chunky chips, garden peas, tartare sauce and salad garnish £11.00

Smoked haddock and spring onion risotto

with a hint of fresh chilli topped with wild rocket and parmesan £12.00

Sweet chilli stir fried steak strips served with prawn crackers and a choice of either sticky jasmine rice or soft egg noodles. £14.00

Spinach and ricotta cannelloni

topped with melting cheddar and mozzarella served with garlic ciabatta £11.00

Creamy fish pie

with smoked haddock, prawns and salmon with white wine sauce and creamy mash and served with vegetables £12.00

If you require any dietary or allergy information please ask a member of staff to see our allergy information booklet.

Sandwiches

All served on white ciabatta or brown sub roll with either chunky or skinny chips and salad or a bowl of soup

Roasted sirloin,

red onion marmalade and stilton

Spicy Cajun chicken with melted mozzarella

Pulled pork, BBQ sauce and melted cheddar

Tuna and cheddar melt

Honey roast ham, melted cheddar and tomato

Bacon, lettuce and tomato with Caesar sauce

Battered haddock goujons

Ham with melted brie and cranberry

Chicken with sweet chilli sauce

Goats cheese (v) and caramelised red onions

Hot beef and onion gravy

Prawn and Marie rose sauce

Fried rump steak strips and onions



All served on brioche bun with lettuce, tomato and onions and a choice of either chunky chips or skinny fries

> Cheese and bacon burger £8.50

> > Cajun chicken jalapenos & mozzarella £10.00

Pulled pork and melted cheddar £10.00

Chilli Burger

8oz Beef burger topped with fresh chillies and cheese £7.95

Beef burger and fried onions £7.95













Roast meat of the day

Poached salmon and new potatoes

Goats cheese (v) and balsamic glazed red onions

Chicken and bacon with Caesar dressing

Peroni battered brie salad (v) served with a cranberry and blackcurrant jam

Halloumi, roasted ham and olives with honey and mustard dressing

Cajun chicken and melted mozzarella

Prawn and Marie rose sauce

Goujons of battered haddock with tartare sauce

Breaded scampi with tartare sauce

Sweets £4.95

Homemade blackcherry bakewell tart

with ice cream, cream or custard

Warm 4 layer chocolate fudge cake wedge with ice cream, cream or custard

Chefs sticky toffee pudding with ice cream, cream or custard

Trio of dairy ice creams (Please ask for flavours)

Chefs raspberry Eton mess drizzled with white chocolate sauce

Jam roly polyOozing with raspberry jam with custard

Zesty lemon tart served with ice cream or cream

Blueberry cheesecake served with ice cream or cream

Trio of cheese and biscuits
with sweet tomato and cider chutney
(choose any 3 from Yorkshire Blue, Piquant Brie,
Cheddar, Goats or Chilli Cheddar)
£6.50

Childrens Menu

add a fruit shoot for 85p (Strictly under 10s only)

Childs carvery

choose your meat then grab some vegetables, potatoes and a yorkshire pudding and add some delicious gravy.

Fish goujons chips and peas or beans

Chicken nuggets chips and peas or beans

Spaghetti bolognaise with a slice of garlic bread

Burger with chips, peas or beans

Sausages with mashed potatoes or chips

with peas or beans (Vegetarian sausages available) (v)

Childrens sweets
£2.50
Childrens chocolate fudge cake
with ice cream or cream

or Duo of dairy ice cream

The Turbury Suite

Our Turbury Suite is available for any function or special occasion including conferences, weddings, engagements, birthdays, funerals and even divorces! The large suite is decorated and furnished to the highest standard and is licensed for up to 150 people, with a sit down meal capacity of 90 people or buffet style for up to 150 people. The room hire is £200 (this will be waivered if catering for 50 or more) and includes: Dance floor, Private entrance, Private toilets and disabled toilets, Private bar, Car parking for over 100 cars. Our Resident DJ with video screen and state of the art lighting can also be hired for an additional charge of £195. Conference hire Available and includes, Breakfasts if required, Teas coffees mid morning and afternoon, working lunches.

Please contact our banqueting manager, who has over 35 years experience, to discuss your individual requirements. We create menus to suit all occasions. If you would like any more information or would like to book our function room, please do not hesitate to contact us so we can discuss your requirements.

Private dining room available for up to 20 guests

Terms & Conditions: All items are subject to availability. All weights are approximate prior to cooking. (V) Vegetarian. All items are inclusive of VAT. Whilst we endeavour to inform you when our menu items contain nuts, we cannot guarantee that any of our products are completely free from traces of nut. If you have any queries, comments or suggestions please do not hesitate to speak to a member of the team.