

LUNCHTIME AND EARLY BIRD /

1 COURSE	£9.50
2 COURSE	£12.50
3 COURSE	£15.95

SERVED:

Tuesday to Friday:

12 noon – 2.30pm and 5 – 7pm

Saturday: 12 noon – 7pm

STARTERS /

Soup of the day.

Greek salad. **V**

Deep fried Brie. **V**

Potted Meat with horseradish, chutney and toast. *

Smoked fish salad with pickles cucumber and rocket. **GF**

OR

Choose any 1 small bites.

MAIN COURSES /

6oz rib-eye steak with sweet roast tomato, chunky chips and peppercorn sauce. **GF**

Landlords beer battered haddock with chunky chips, minted mushy peas and tartare sauce.

Wild and button mushroom risotto with truffle and parmesan. **V GF**

Roast chicken supreme with chorizo and pea risotto.

Steak and ale pie, creamed mash, roast veg and onions.

DESSERTS /

Lemon Tart with Chantilly cream.

Apple crumble, custard and vanilla ice cream.

Sticky toffee pudding.

Selection of cheese and biscuits, celery, grapes and chutney.

Chocolate brownie, chocolate sauce and vanilla ice cream.



DAY OF REST MENU /

1 COURSE £9.95 / 2 COURSES £13.95 / 3 COURSES £16.95

CHILDREN { UP TO THE AGE OF 12 YEARS }:

1 COURSE £5.95 / 2 COURSES £7.95 / 3 COURSES £9.95

SERVED: **Sunday:** 12 noon – 5.30pm

STARTERS /

Prawnography: the best prawn cocktail ever. *

Soup of the day.

Greek salad. **V GF**

Deep fried Brie. **V**

Potted Meat with horseradish, chutney and toast. *

Smoked fish salad with pickles cucumber & rocket. **GF**

OR

Choose any 1 small bites from the following:

Half pint of crispy fried whitebait with dill mayonnaise.

Deep fried battered cauliflower with garlic mayonnaise. **V**

Spam fritters with pineapple ketchup.

Lamb croquettes with mint and sun blushed tomato.

Beef and basil meat balls, tomato ragu, aged parmesan. **GF**

Popcorn chicken with BBQ sauce.

MAIN COURSES /

Roast meats of the day - choice of 3 meats (indulge in all 3 unlike others we don't charge extra!!!)

6oz rib-eye steak with sweet roast tomato, chunky chips and peppercorn sauce. **GF**

Landlords beer battered haddock with chunky chips, minted mushy peas and tartare sauce.

Wild and button mushroom risotto with truffle and parmesan. **V GF**

Bacon and beef burger with beer and cheddar fondue, pickled onions, crisp cos lettuce, plum tomato, skinny fries and onion rings.

Steak and ale pie, creamed mash, roast veg and onions.

DESSERTS /

Lemon Tart with Chantilly cream.

Apple crumble, custard and vanilla ice cream.

Sticky toffee pudding.

Selection of cheese and biscuits, celery, grapes and chutney.

Chocolate brownie, chocolate sauce and vanilla ice cream.

THE PICNIC BENCH /

£35 PER COUPLE
(Pre book only)

The picnic bench is available for a minimum of 2 people; please add £17.50 per extra person as required.

SERVED:

Tuesday to Friday:

12 noon – 2.30pm and 5 – 9pm

Saturday: 12 noon – 9pm

Sunday: 12 noon – 5.30pm

MENU

Pitta with hummus and sweet chilli dip. **V**

Potted meat with horseradish and chutney. **GF**

Trio of smoked fish with pickled cucumber, leaf and pomegranate dressing. **GF**

Lamb croquettes with mint and sun blushed tomato dressing.

Chicken Ceasar salad. *

Popcorn chicken with BBQ sauce.

Deep fried beer battered cauliflower with garlic mayo. **V**

Mini fish and chips with tartare sauce.

Mini beef burgers.

Lemon tart with lemon jelly and Chantilly.

Cheesecake of the day.

Chocolate brownie with chocolate sauce.



GF Gluten Free **V** Vegetarian