

3 Courses £10

Please note your table number and place your food and drinks order at the bar

All of our food is freshly made, please be prepared to wait 15 minutes.

Starters

Black Pudding, sat on Portabella mushroom, smoked bacon and Dijon mustard sauce.

Homemade Chicken Liver Pate with Red Onion Marmalade and Melba toast

Prawn & Crayfish Cocktail, Marierose sauce and sliced brown bread

(V) *Soup of the day with warm bread and butter
(Soup changes daily, please ask for details)*

Mains

Slow Roasted Belly Pork with Sage Mash and Black Pudding Jus

Steak and Ale pie with hand cut chips and fresh market vegetables

Pan fried Sea Bass Fillet with Sautéed potato, Chorizo Sausage served with Wilted Spinach, Shallots and Corriander

(V) *Penne pasta with Mediterranean vegetable and Basil Pesto*

Desserts

Lemon and Lime Panna cotta with fresh berries

Sticky Toffee Pudding with Butterscotch sauce

Bread and Butter pudding with Crème Anglaise

Cheese and Biscuits with Apple Chutney, Celery, Grapes and Crackers

Some of our products may contain nuts or small bones.