





Starters

Whitebait served with salad garnish & lemon mayo £4.95 (Can be made )

Homemade soup of the day with crusty bread £3.95 ( )

Prawn Cocktail served with brown bread and butter £4.95 ()

Brie wedges with red currant jelly



Chicken liver pate with melba toast and red onion marmalade


Mains


All mains £9.95

Scampi served with homemade chips, peas and homemade tartare sauce

Homemade 6oz cheese burger with homemade chip, onion rings and mixed leaf salad

Locally sourced Pork Sausages, served with mash potato, seasonal vegetables, onion gravy (can be made  or )

Spinach and feta goujons served with sauté potatoes and seasonal veg 

Moroccan roulade served with sauté potatoes & mixed leaf garnish 

Chicken and mushroom pie served with new potatoes and seasonal veg

Moussaka served with garlic bread and mixed leaf garnish

Desserts

All desserts £4.95

Treacle sponge served with custard

Apple crumble and custard

Profiteroles served with chocolate sauce and cream

Chocolate fudge cake with cream

Cheese and biscuits

Sides

Seasonal Vegetables £2.00

Garlic Bread £3.00

Cheesy Garlic Bread £3.95

Homemade Chips £2.50

Side Salad £2.00