



NIBBLES - £2.75

Ciabatta with balsamic dripping oil

Fresh anchovy fillets in oil

Caramelised onion hummus and ciabatta

Gordal olives
with extra virgin olive oil & sea salt

Garlic ciabatta (with Jarslberg add 50p)

STARTERS - £4.95

Homemade soup with ciabatta

Tiger prawn cocktail with homemade Marie Rose sauce and slices of brown bread

Salt & pepper whitebait
served with garlic mayonnaise

Pâté of the day served with pear and date chutney, caramelised onions and toast (veggie and meat option available)

Deep fried Monte Enebro drizzled with orange blossom honey and served with red onion marmalade and rocket.

Chicken and chorizo skewers served with flat bread and a honey yoghurt dip

SHARING STARTER PLATTERS FOR TWO - £8.95

Meat antipasti - Parma ham, honey roast ham, chorizo, smoked salmon, salad, Balsamic oil, ciabatta, cave aged cheddar, caramelised onions, olives and chutney

Pâte platter - trio of pâte served with crackers, grapes, ciabatta, caramelised onions and chutney

Veggie antipasti - hummus, wedges, cheese, olives, skins loaded with compote, ciabatta, chutney balsamic oil and salad

Seafood platter - tempura prawns, sizzling tiger prawns, salmon, battered calamari, salad, ciabatta and balsamic dipping oil

PIE OF THE DAY - £8.95

Homemade free range pie served with creamy homemade mash, mushy peas and lashings of homemade gravy

MAIN MEAT DISHES

Free range chicken breast with Portobello mushroom and Stilton served in a truffle sauce with Dauphinoise potatoes - £9.95

8oz gammon steak served with real chips, mushy peas, pineapple and a free range egg - £9.95

Honey roast ham, 2 free range eggs, coleslaw, ciabatta and choice of chips (fat or thin) - £8.95

Gorgeous Cumberland sausages on a bed of mustard mash served with lashings of homemade gravy - £8.95

10oz ribeye steak served with two free range eggs and chips - £12.95

8oz sirloin steak served with homemade onion rings, real chips, Portobello mushroom and salad - £12.95

SAUCES - £1.95

Blue cheese, peppercorn, béarnaise, garlic

HOMEMADE MOON & PEA BURGERS - £8.95

WITH TOMATO COMPOTE OR SWEETCORN RELISH

Gourmet beef burger
with real chips and dips

Veggie homemade burger
with real chips and dips (v)

Hawaiian gourmet beef burger with pineapple, cheese and real chips and dips

Hawaiian veggie burger
with real chips and dips (v)

Blackened Cajun chicken burger
with real chips and dips

Blackened Cajun chicken veggie burger
with real chips and dips (v)

Salt & pepper chicken burger
with real chips and homemade chilli jam

Lamb burger stuffed with feta olives and Rosemary with real chips and dips

Piri piri chicken burger with lemon mayo, lettuce and real chips and dips

ADDITIONAL TOPPINGS
(2 extra for no extra)

Blob of Stilton pâte, Jarlsberg cheese, Caramelised onion, Portabello mushroom, Egg, bacon, avocado, lettuce, tomato, chorizo slices

WHY NOT DOUBLE UP
YOUR BURGER FOR £3!!

FISH DISHES

Line caught fresh swordfish steak with Med’ veg, served with rice, pitta bread and lashings of lemon mayo - £9.95

Pan fried line caught seabass drizzled with béarnaise sauce served with wild rice and Med’ veg - £9.95

‘Posh’ fish and chips, fresh cod battered to order served with chunky chips and a minted pea purée - £9.95

PASTA DISHES

Spinach and ricotta penne with applewood smoked cheese served with slices of garlic ciabatta - £8.95

Award winning smoked chicken served with penne, brie, spinach and a sprinkling of nutmeg - £9.95

Homemade veggie lasagne served with a Greek salad and garlic ciabatta - £8.95

SALADS

Greek salad served with feta, sweet sundried tomatoes and mixed olives - £8.95

Tiger prawn, avocado and smoked salmon salad served with homemade Marie Rose sauce - £8.95

Chicken Caesar salad - streaky bacon, chicken breast, croutons and poached egg drizzled with our beautiful Caesar dressing - £8.95
(with fresh anchovies add £1)

SIDES - £2.95

Mediterranean vegetables

Mash

Fat chips and dips

Skinny chips

Homemade wedges

Parmesan cheesy chips

Dauphinoise potatoes

Mixed leaf salad

Rocket and parmesan salad

Garlic ciabatta

Skins with tomato compote





Dinner Menu