

THIS IS A SAMPLE MENU

SET PRICE MENU

Served Tuesday – Saturday Lunchtimes
Monday – Thursday Evenings

1 COURSE £16.00 2 COURSES £21.00 3 COURSES £26.00

STARTERS

Freshly made soup of the day, warm crusty bread, butter. V (gf available)

Traditional prawn cocktail, marie rose sauce, buttered wholemeal bread. (gf available)

Fresh tomato and Buffalo Mozzarella salad, basil pesto dressing, watercress. (gf)

Crispy Halloumi fries, mixed salad, sweet chilli dipping sauce. V

Chicken liver pate, mixed leaves, toasted bread, onion jam. (gf available)

MAINS

'Linguine and Meatballs'- Homemade meatballs, linguine pasta, tomato and chilli sauce.

Char grilled pork loin steak, creamy cider sauce. (gf)

Chicken Caesar Salad, gem lettuce, croutons, anchovies, homemade Caesar dressing.
(gf available)

Confit duck leg, creamy brandy and peppercorn sauce. (gf)

Char grilled beef burger topped with cheddar cheese and bacon, in a toasted bun
with lettuce and tomato.

Homemade minced beef lasagne, garlic bread, watercress.

Crispy breadcrumb cod goujons, homemade tartare sauce.

'Haddock Mornay'- grilled fillet of fresh haddock, coated in a creamy cheese sauce. (gf available)

Linguine pasta, button mushrooms, basil pesto, cream, wild rocket. V

All Main Courses are served with Sauteed potatoes or Chips,
Fresh Vegetables or Dressed House Salad.

DESSERTS

Mixed berry Eton Mess, whipped cream, crushed meringue. (gf)

Warm sponge of the day, custard, cream or vanilla ice cream. (gf available)

Warm Belgian waffle, toffee sauce, vanilla ice cream.

2 scoops of 'Snugburys' Ice creams, shortbread biscuits. (gf available)

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