

Dinner Two courses £10.95 three courses £14.95

Appetisers

A bowl of homemade Soup of the day with fresh bloomer bread (V) (A.G.F)

Smooth Chicken liver pate laced with whisky port, served with the house chutney & toasted bloomer bread (A.G.F)

Golden croquettes with a soft goat's cheese centre served with a beetroot and roasted pear salad (V)

Homemade fishcake infused with citrus and served with a green salad and our own special take on "Tartar Sauce"

Main Courses

Golden beer battered cod fillet served with tartar sauce, garden peas, a wedge of lemon & seasoned chips

Char grilled chicken breast on a bed of Mediterranean ratatouille with a seasonal salad (G.F)

Our home roasted honey and mustard ham, hand carved & with local free range fried eggs or fresh grilled pineapple & seasoned chips (G.F)

Our British beef 8oz steak of the day cooked to your liking served with onion rings, grilled tomato, rocket & chips (G.F)
(£2 surcharge)

Homemade Shepard's Pie, locally sourced Lamb slow cooked, served with your choice of either freshly cooked vegetables or a Vibrant Garden Salad

Italian Vegetable Lasagne served with a Napolitana sauce, five cheese Bechamel and the freshest vegetables, with a side garlic bread (V)

Desserts

Homemade Raspberry mousse, served with fresh raspberries, Chantilly cream and homemade shortbread. (A.G.F)

Warm homemade triple chocolate brownie with a warm "Ferrero Rocher" style sauce & fresh whipped cream

Our own steaming sticky toffee pudding, made with dark Moroccan dates and smothered in thick toffee sauce topped with Bennett's vanilla ice cream

A warm Belgian waffle topped with a medley of strawberries, blackberries, black currants and raspberries in a tangy coulis served with vanilla ice cream