



Starters

Smoked Haddock Chowder £8.00

A Rich Creamy Soup with Locally Smoked Haddock & Leek (GF)

Corn Chowder £6.00

A Delicious Vegan Chowder made with Corn & Smoked Paprika (V)(VG)(GF)

Homemade Chicken Liver Parfait £7.50

served with Crusty Bread and Red Onion Marmalade **

Pan Fried King Prawns £8.50

with a choice of either Garlic and Parsley Butter or Chilli and Lime Butter served with Crusty Bread **

Heritage Tomato Bruschetta £6.00

A Tantalising Mixture of Fresh Basil, Heritage Tomato, Red Onion, Garlic & Virgin Olive Oil with Parmesan Shavings

Vegan Cheese alternative available (V)(VG)

Ham Hock and Potato Croquettes £7.00

Deep fried and served with Wholegrain Mustard sauce

Baked Goats Cheese Salad £7.50

With a Walnut and Honey Crust (V)(GF)

Any allergies or dietary requirements should be brought to the attention of our staff on arrival in the dining room.

Our aim is to serve you delicious food in a relaxed friendly atmosphere.

In our bar we have a selection of local beers and ale, spirits, wines, and soft drinks to complement your meal. (VG) = Vegan (V) = Vegetarian GF = Gluten Free ** = Gluten Free Option Available *** = Can be Vegan



Mains

Chicken and Ham Hock Plate Pie £16.00

Tender Pieces of Chicken Breast and Thigh with Chunks of Ham Hock in a White Wine, Thyme, and Cream sauce

Braised Beef Short Ribs with Red Wine and Shallots £18.00

Slowly Braised for 4 hours and served with a Rich Red Wine Jus (GF)

Homemade Beef Lasagne £15.00

Served with Garlic Bread

Pan Fried Seabass Fillets £18.00

served with Creamed Asparagus and Lemon sauce (GF)

Sweet and Sour Pork £16.00

Pan Fried Pork Fillet with Chef Rachael's Cantonese Style Sweet and Sour Sauce and Stir-fried Vegetables. (GF)

Sweet and Sour Stir-fried Vegetables £14.00

Chef Rachel's Cantonese Style Sweet and Sour Sauce with Stir-fried Vegetables and Jasmine Rice (V)(VG)(GF)

Beer Battered Cod £16.00

Served with Homemade Mushy Peas and Tartare Sauce

10oz Ribeye Steak £22.50

Chargrilled to your liking and served with Onion Rosti, Slow Roasted Tomato and Field Mushroom **

Lamb and Apricot Tagine £18.00

Tender Chunks of Lamb Leg cooked in Moroccan Spices, Apricot, Flaked Almonds, and Tomato served with Coriander and Mint Cous-cous **without Cous-cous

Butternut Squash Tagine £15.00

Roasted Butternut Squash, cooked in Moroccan Spices, Apricot, Flaked Almonds, and Tomato, served with Coriander and Mint Cous-cous (V)(VG)**without Cous-cous

BBQ Chicken Melt £16.00

Pan Fried chicken Escalope topped with BBQ Sauce and Mozzarella Cheese (GF)

All Main Dishes (**Excluding Rice/Cous-cous Dishes) come with a choice of Chips, New Potatoes or Mashed Potato and Vegetables or Salad

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Sides

House Salad	£3.00
Hand Cut Chips	£4.00
Medley Of Buttered Vegetables	£4.00

Kids

Cod Goujons or Chicken Goujons with Chips and Peas or Beans (V)	£7.00
Lasagne served with Garlic Bread	£6.00
Sausage, Mash and Gravy	£7.00

Desserts – All £6.75 each

Selection of Homemade Desserts available.

Please see a member of Staff.

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