



FIXED PRICE MENU

AVAILABLE FROM

MONDAY - THURSDAY 12.00pm - 2.00pm / 5.30pm - 9.00pm

FRIDAY 12.00pm - 2.30pm SATURDAY 12.00pm - 4.00pm

1 COURSE £9.95 2 COURSE £13.95 3 COURSE £16.95

STARTERS

PIPING HOT BOWL OF HOMEMADE SOUP WITH FRESH CRUSTY BREAD. (V, GF AVAILABLE)

CHICKEN LIVER PATE WITH CARAMELISED RED ONION CHUTNEY AND TOAST.

SWEET CHILLI CHICKEN BITES SET ON FRESH CRISP LEAVES.

CLASSIC PRAWN COCKTAIL WITH SEAFOOD SAUCE AND BROWN BREAD AND BUTTER.

SELECTION OF SALT AND PEPPER TEMPURA BATTERED VEGETABLES WITH A CHILLI AND CORIANDER SALAD AND SERVED WITH A SWEET CHILLI DIPPING SAUCE. (V, GF)

SAVOURY CREAMED GARLIC MUSHROOM POT TOPPED WITH STILTON CRUMB AND CRUSTY BREAD AND BUTTER. (V)

CLASSIC PRAWN COCKTAIL SERVED WITH BROWN BREAD AND BUTTER

MAINS

HOMEMADE SPECIALITY BEEF LASAGNE SERVED WITH GARLIC BREAD AND SALAD.

HOMEMADE CHICKEN BALTI PIE
TOPPED WITH PUFF PASTRY AND SERVED WITH SKIN ON FRIES AND MIXED VEGETABLES.

BEER BATTERED COD GOUJONS WITH HAND CUT CHIPS AND MUSHY PEAS.

SPICY VEGETABLE ENCHILADAS
WITH SOUR CREAM AND GUACAMOLE DIPS AND SERVED WITH BASMATI RICE. (V)

BATTERED WHOLETAIL SCAMPI SERVED
WITH SKIN ON FRIES AND A FRESH CRISP SALAD.

BBQ CHICKEN AND BACON SMOTHERED IN MOZZARELLA CHEESE
AND SERVED WITH SKIN ON FRIES AND MIXED VEGETABLES.

SPECIALITY FISH PIE TOPPED
WITH A CHEESY POTATO GRATIN AND SERVED WITH FRESH MARKET VEGETABLES.

DESSERTS

INDULGE YOURSELF IN A CHOICE OF DELICIOUS DESSERTS FROM TODAY'S PUDDING BOARD,

SIGNATURE SUNDAY LUNCH

12.00 pm - 8.00 pm

1 COURSE £12.95 2 COURSE £15.95 3 COURSE £19.95

A SELECTION OF 3 ROAST MEATS WITH ALL THE TRIMMINGS
ALL SERVED WITH HOMEMADE YORKSHIRE PUDDING, BEEF DRIPPING ROAST POTATOES
AND FRESH MARKET VEGETABLES

VEGETARIAN OPTION ALSO AVAILABLE