

TODAYS MENU

(Sample Menu)

FRIDAY 12.00pm-8.00pm

SATURDAY 12.00pm-8.00pm

SUNDAY 12.00PM-3.00PM

SOMETHING LIGHT TO START

Chicken Liver Pate, Red Onion Marmalade, Toasted Sour Dough £6.50
(G-no sour dough)

Butternut Squash & Smoked Cheese Risotto £6.95 (G) (V)

Roasted Parsnip Fritters with Lightly Curried Mayonnaise £5.95 (G) (V)

I.O.T.G. Tiger Prawn Cocktail, Homemade Bread £7.95 (G-no bread)

Homemade Soup of the day, Mini Loaf £5.95 (V) (G-no bread)

THEN TO FOLLOW

Battered Fish, Chips, Garden Peas, Homemade Tartar Sauce £13.50
(G on request)

1/2lb Cheese Burger, Fries, Coleslaw £12.95

Cumberland Sausages, Bubble & Squeak, Garden Peas & gravy £12.95

Braised Blade of Beef, Irish Potato, Roasted Root Veg & Jus £16.25 (G)

Banana Shallot & Goats Cheese Tart, New Potatoes £13.50 (V)

Chicken or Vegetable Thai Green Curry & Basmati Rice £13.50 (G)

12oz Rump Steak, Roasted Tomatoes, Mushrooms & Chips
£19.50 (G on request)

Hunters Chicken, Coleslaw, Fries & Barbeque Sauce £14.95 (G on request)

Steak, Guinness & Mushroom Pie, Mash, Garden Peas & Gravy £14.25

Daily Specials also available

SOMETHING NAUGHTY

Vanilla & Blueberry Crème Brulee, House Chocolate Brownie £5.95 (G)

Cinnamon Churros, Apple Puree & Salted Caramel Ice Cream £5.95 (G)

Bonfire Parkin, Toffee Sauce and Custard £5.95

Cranberry Bakewell £5.95

Baked Lemon & Meringue Cheesecake, Lemon Curd, Chantilly Cream
£5.95

Homemade Mixed Ice Cream £4.50 (G available)

G = Non Gluten V = Vegetarian

All our menu items are made in house using local produce where possible. If you have any food allergies or intolerances or indeed any questions regarding the provenance of your required dish then please ask and we will do our best to accommodate you. Please also be aware that some dishes may contain shot, pips, small bones or nuts.

PLEASE BE AWARE, DUE TO STAFF SHORTAGES & DURING BUSY PERIODS
THERE MAYBE A WAIT ESPECIALLY WHEN NOT HAVING A STARTER.
THANKYOU FOR YOUR PATIENCE!