

Where possible, all ingredients are locally sourced
Please Note: All Food may contain traces of nuts

Appetiser

Marinated Green Olives

Starters

Home-made Soup of the day	£5.50
Chicken Liver & Brandy Pate with Breckon chutney	£6.95
Greenland Prawn & Smoked Salmon Cocktail with bloody Mary sauce	£8.95
Smoked Chicken Caesar Salad parmesan crisps & sun-blushed tomatoes	£7.50
Slow Cooked Belly Pork white pudding bon bons, upon sweet apple puree, & honey & soy sauce	£8.25
Lightly Crumbed Smoked Haddock, Leek & Cheddar Fishcakes served on saffron mayonnaise	£7.25
Duck & Vegetable Spring Rolls with chilli sauce	£7.50
Twice Baked Cheddar Cheese Soufflé	£6.95

Starters May Be Served As Mains Upon Request

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Main Courses

Local Sirloin Steak (14oz)	£24.95
served with a choice of; mushrooms, onion rings & tomato OR green pepper corn sauce	
Seafood Pie	£15.50
medley of seafood, topped with creamed mash & cheddar cheese	
Half Roast Gressingham Duck	£16.65
served with an orange sauce	
Freshly Battered Scampi Tails	£15.75
served with Tartare sauce	
Strips of Pork Fillet	£15.75
in a cream tarragon sauce, finished with roasted cherry tomatoes & linguini	
Traditional Steak & Ale Pie	£13.75
topped with shortcrust pastry	
Breast of Chicken	£14.95
filled with garlic mushroom duxelle, wrapped in parma ham on a Madeira sauce	
Brown Cap Mushroom & Vegetable Pot	£13.50
topped with mashed potato & parmesan cheese	
Deep-fried Fresh Haddock (1-1¼lb)	£13.95
home-made tartare sauce, mushy peas & chips	

*All main courses above served with a choice of dauphinoise potatoes OR chips,
& vegetables unless stated otherwise.*

Additional Side Orders:

Dauphinoise Potatoes	£2.50	Salad	£2.50
Vegetables	£2.50	Chips	£2.50

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