



## STARTERS

<b>Prawn and Smoked Salmon Cocktail</b>	£7.50	<b>Creamy Garlic Mushrooms (V)</b>	£5.50
North Atlantic Prawns and Smoked Salmon on a bed of crispy Lettuce served with a Homemade Marie Rose Sauce and Brown Bread and Butter (1,2,3,4,6)		Mushrooms Sauteed, in a Garlic and White Wine Cream Sauce served with Parsley, Fresh Bread and Butter (Vegan Option available) (1,3,13)	
<b>Homemade Salmon and Dill Fish Cake</b>	£6.50	<b>Mushroom and Asparagus Arancini (V)</b>	£5.50
On a bed of crispy Lettuce served with Lemon Mayonnaise (1,3,4,6,7)		Served with a Red Pesto Mayonnaise (1,3,4,13)	

## MAIN COURSES

<b>10oz Gammon Steak</b>	£13.50	<b>Scampi and Chips</b>	£10.50
Served with Fried Hen's Egg, Chips, Peas, Tomatoes and Mushrooms (4)		Breaded Whole Tail Scampi served with Chips, Peas, and Homemade Tartare Sauce (1,2,3,4)	
<b>Smokey Bacon Chicken Breast</b>	£11.50	<b>Ham, Egg and Chips</b>	£10.50
Pan Fried Chicken Breast smothered in a Creamy Bacon Sauce with Sauteed Potatoes and Seasonal Vegetables (3)		Home cooked Ham served with two free range Hen's Eggs and Chips (4,7)	
<b>Dijon Pork Loin</b>	£11.50	<b>Indian Butter Chicken</b>	£11.50
Loin of Pork cooked slowly in a Creamy Dijon Mustard Sauce served with Colcannon and Seasonal Vegetables (3,7)		Tender pieces of Chicken cooked in a Medium Curry Sauce served with Mushroom Bhaji, Basmati Rice and Chapati (1,3)	
<b>6oz Prime Beef Burger</b>	£10.50	<b>Coconut Chickpea and Cashew Curry (Ve)</b>	£11.50
6oz Prime Burger topped with Cheese and Bacon, served in a Floured Bun with Chips and Homemade Coleslaw (1,3,4)		Chickpeas and Cashew Nuts in a medium Coconut Curry Sauce served with Mushroom Bhaji, Basmati Rice and Chapati (1)	
<b>AlBondigas (Spanish Meatballs) £11.50</b>			
Served in a homemade Tomato and Pepper Sauce with Spaghetti and Garlic Bread (Vegan Option Available) (1,3,4,13)			

## DESSERTS - £5.50

<b>Pavlova</b>		<b>Chocolate Brownie</b>	
Individual Meringue topped with whipped Cream and Seasonal Fresh Fruit (3,4)		Homemade Chocolate Brownie served with a Chocolate Sauce and Vanilla Ice Cream (1,3,4)	
<b>Lemon Mousse Cake</b>		<b>Raspberry and Prosecco Posset</b>	
Topped with Raspberry Coulis and fresh Raspberries (1,3)		Served with a Homemade Shortbread Biscuit and Berries (1,3,4)	
<b>Sticky Toffee Pudding</b>		<b>Cheese and Biscuits</b>	£7.50
Rich Sticky Toffee Pudding topped with Warm Toffee Sauce and Vanilla Ice Cream (1,3,4)		A selection of Cheese served with Crackers, Celery, Grapes and Chutney (1,3,10)	
<b>Ice Cream</b>			
1 Scoop £2.50			
2 Scoops £4.00			
3 Scoops £5.50			
Ask your Server for Today's selection			

### Allergens Key

(numbers in brackets show relevant contents)

1 Gluten	6 Fish	11 Soya
2 Crustaceans	7 Mustard	12 Sesame
3 Dairy	8 Molluscs	13 Sulphates
4 Eggs	9 Nuts	14 Lupins
5 Peanuts	10 Celery	