

EVENING MENU

January & February 2017
Served Monday – Saturday between 6pm – 9pm

NIBBLES

Bread with olive oil and balsamic vinegar dip (V)	£2.95
Mixed marinated olives (V)	£2.95

STARTERS

Homemade soup of the day served with granary bread (V)	£4.95
Deep fried breaded camembert served with sweet chilli jam and salad garnish (V)	£5.95
Baked Romano pepper stuffed with mozzarella , shallots, onion, garlic, fresh thyme and balsamic vinegar, served on a bed of rocket (V)	£4.95
Coarse chicken liver pâté with tomato chutney, granary toast and salad garnish	£5.95
Garlic and herb king prawns on croute, served on a bed of rocket	£6.95

MAINS

Steak and ale casserole topped with shortcrust pastry, served with gravy, mash and fresh vegetables	£11.95
Chicken, leek and smoked bacon gratin topped with cheese, breadcrumbs and parsley, served with new potatoes and fresh vegetables	£11.95
Homemade beef burger in a toasted brioche bun with lettuce, tomato and gherkin, hand-cut chips and salad garnish <i>Optional toppings: cheddar, stilton, bacon, chorizo and tomato chutney</i> <i>£1.00 per topping or three for £2.00</i>	£10.95
Beer battered fish of the day with hand-cut chips, garden peas and tartare sauce	£11.95
Breaded whole-tail scampi with hand cut chips, garden peas and tartare sauce	£10.95
Superfood salad with feta, quinoa, beetroot, roast sweet potato, mustard cress and mixed salad leaves (V) <i>Optional toppings: chicken, smoked salmon - add £2.00 per topping</i>	£8.95
Curry dish of the day - please see specials board	£11.95
Vegetarian dish of the day - please see specials board (V)	£9.95

SIDE ORDERS

Hand-cut chips	£2.50
Garlic Bread	£2.50
Side salad	£2.50

PLEASE SEE BOARD FOR DAILY SPECIALS

All our food is cooked fresh to order, using seasonal and local produce
Please ask for further information on allergens contained within the menu

A 10% gratuity will be added to tables of eight and above