2 Course £18.95 3 Course £22.95

Soup of the Day

Served with a white or brown baguette.

Mozzarella Sticks

Mozzarella sticks coated in a crispy crumb, flavoured with garlic. Served with a sweet chilli dip.

Ardennes Pâté

A medium coarse pâté with pork and chicken liver. Served with salad garnish, toast & butter.

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Steak & Kidney Pudding

Tender pieces of beef and kidney braised in a rich gravy, steamed in a beef suet pudding. Served with vegetables and choice of potatoes.

Chicken Jalfrezi (GF)

Tender pieces of chicken breast in a medium curry sauce with onion, tomatoes, red & green peppers. Served with rice, poppadum & mango chutney (add naan bread £1.95)

Sweet Potato & Red Onion Marmalade Seeded Tart (Ve) (GF)

A vegan and gluten free shortcrust pastry tart filled with sweet potato and spinach, topped with a red onion marmalade, sunflower and pumpkin seeds.

Served with salad and your choice of potatoes.

Lasagne Classico

Layers of pasta and beef bolognaise sauce, interleaved with a creamy bechamel, topped with a Rosemary crumb and pesto. Served with salad and garlic bread.

Wholetail Scampi

Coated in breadcrumbs and deep fried. Served with chips, peas, and tartar sauce.

Chef's Daily Special

Please ask a member of staff for today's choice.

White Chocolate & Raspberry Brulee Cheesecake

Biscuit base topped with white chocolate cheesecake, with ripples of raspberry sauce, decorated with feathered raspberry glaze & a brulee finish.

Lemon Meringue Pie

Sweet pastry case with a lemon flavoured filling topped with browned mallow meringue.

Chocolate Orange Dessert (GF) (Ve)

A chocolate brownie base, topped with a chocolate filling and orange sauce, decorated with a chocolate crumb.

Each served with fresh cream or ice cream.

Apple Pie

A sweet shortcrust pastry case filled with sliced Bramley apples with a lightly glazed flat top sprinkled with sugar. **Served warm with custard**

Followed by Coffee and after Dinner Mints