



This is a Sample Menu
Please contact us for an up to date menu which we will be happy to email you

Set Course Menu

Starters

(V) Soup of the Day
herb and parmesan croutons, warm sourdough

Chicken Liver Parfait
red onion marmalade, toasted brioche

Crayfish Tail, Spinach and Cream Cheese Tartlet
on a bed of rocket

Mains

Pork, Sage and Thyme Sausages
buttered mash, sweetheart cabbage

Fish n' Chips
Haddock Fillet with a light beer batter,
tartare sauce, peas and twice cooked chips

(V) Goat's Cheese, Sweet Red Onion and Red Pepper Tart
mixed salad leaves and twice cooked chips

Puddings

Chocolate Tart
mango purée, clotted cream

Bailey's Cheesecake
frosted pecans

Fruit Sorbet

If you have any queries with regards to allergens please ask a member of staff

Whilst we take great care in preparation, some fish dishes may still contain bones

3 Courses £18 - 2 Courses £14

*** Please note - a main course only dish will be charged at full menu price**

(Served Monday to Thursday, lunch and evening)

We subscribe to the Fair Tips Charter –
all tips and service charges go directly to the staff that served you.

4th April 2019

