

VEGAN MENU

Please inform the staff you are ordering from the vegan menu to ensure the chefs are aware

STARTERS

Homemade Soup of the Day served with a Gluten Free Roll £6.95

Pan Fried Garlic Mushrooms served with a Crisp Side Salad £7.95

Indian Onion Bhajis served with Sweet Chilli Dip £7.95

Fanned Melon served with Fruit Coulis £6.95

MAIN COURSES

Nut Roast £14.95

homemade vegetable nut roast served on a bed of sautéed potatoes
with seasonal vegetables and vegan gravy

The Vegan Burger £14.95

vegan bun, lettuce, tomato and vegan cheese served with homemade chips and side salad

Sweet Potato, Chickpea and Spinach Curry £14.95
served with coriander rice and hand cut chips

Sausage and Mash £14.95

3 vegan sausages on a bed of creamy mash with garden peas and vegan gravy

DESSERTS

Chocolate Brownie Truffle £7.95

a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate
brownie and chocolate crumb

Homemade Apple and Berry Crumble £7.95
served with soya custard

Lemon Berry Delice £7.95

biscuit Base with a Lemon Filling and topped with a Summer Fruit Compote

Chocolate and Raspberry Tart £7.95

chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl

GLUTEN FREE MENU

Please inform the staff you are ordering from the gluten free menu to ensure the chefs are aware
(df) equates to dairy free option

STARTERS

Homemade Duck and Cointreau Pate with a Gluten Free Roll £8.50

Homemade Soup of the Day served with a Gluten Free Roll (df) £6.95

Pan Fried Garlic Mushrooms served with a Crisp Side Salad (df) £7.95

Pan Fried Tiger Prawns in Chilli, Lime and Parsley Infused Olive Oil (df) £8.95

Fanned Melon served with Fruit Coulis (df) £6.95

MAIN COURSES

Chicken and Chorizo Kebab £17.95

chorizo and chicken breast chunks coated in a sticky garlic, honey and thyme glaze served with sweet potato fries, salad and mint yogurt

Oven Baked Cod Fillet (df) £16.95

cooked in a black pepper and lemon infused olive oil and served with homemade chunky chips and garden peas

Sweet Potato, Chickpea and Spinach Curry (df) £14.95

served with coriander rice

Add chicken £4.95

Honey, Garlic and Lemon Marinated Salmon Fillet (df) £21.95

served with garlic and thyme sautéed potatoes, seasonal vegetable medley and sweet chilli sauce

Slow Roasted Pork Belly (df) £19.95

on a bed of roasted apples and fennel, topped with red onion chutney, served with creamy mash, seasonal vegetable medley and gluten free gravy

Beef and Three Bean Chilli (df) £16.95

slow cooked beef chilli with kidney, borlotti and cannellini beans in our homemade chilli sauce, served with coriander rice and chips

8oz Rump Steak (df) £21.95

served with hand cut chips, portobello mushroom and vine tomato

8oz Sirloin Steak (df) £27.95

served with hand cut chips, portobello mushroom and vine tomato

10oz Ribeye Steak (df) £29.95

served with hand cut chips, portobello mushroom and vine tomato

14oz Gammon Steak (df) £17.95

served with pineapple, egg, hand cut chips, portobello mushroom and vine tomato

DESSERTS

Chocolate Brownie Truffle £7.95

a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb

Homemade Apple and Berry Crumble (df) £7.95

served with soya custard

Lemon Berry Delice (df) £7.95

biscuit Base with a Lemon Filling and topped with a Summer Fruit Compote

Chocolate and Raspberry Tart (df) £7.95

chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl