

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 £7.50

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 £15.95

Served on a vegan bun, with lettuce, tomato and vegan cheese. With homemade chips
and side salad

Wild Mushroom & Sun-Dried Tomato Risotto £15.95

Arborio rice slowly simmered to a creamy finish with wild mushrooms, sweet-tangy sun-dried tomatoes.
Served alongside a peppery rocket salad delicately drizzled with aromatic truffle oil.

Sausage and Mash £15.95

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

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 £8.95
- Homemade Soup of the Day served with a Gluten Free Roll (df) £7.50
- Pan Fried Garlic Mushrooms served with a Crisp Side Salad (df) £7.95
- Chilli, Lime and Coconut Salmon Skewer (df) £9.50
- Fanned Melon served with Fruit Coulis (df) £6.95

MAIN COURSES

- Greek Garlic and Lemon Chicken Kebab (df) £18.95
Succulent chicken kebabs marinated in a zesty blend of lemon, garlic and oregano.
Served with garlic and thyme sautéed potatoes and salad
- Oven Baked Cod Fillet (df) £17.95
Cooked a black pepper and lemon infused olive oil and served with homemade chunky chips and garden peas
- Wild Mushroom & Sun-Dried Tomato Risotto (df) £15.95
Arborio rice slowly simmered to a creamy finish with wild mushrooms, sweet-tangy sun-dried tomatoes.
Served alongside a peppery rocket salad delicately drizzled with aromatic truffle oil.
- Oven Baked Salmon Fillet £21.95
Served with mashed potatoes, seasonal vegetables and hollandaise sauce
- Slow Roasted Pork Belly (df) £20.95
Thick-cut slices of succulent pork belly on a bed of creamy mash, seasonal vegetables and gluten free gravy
- Braised Lamb Shank (df) £21.95
Slow-braised lamb shank, cooked until irresistibly tender, served on a bed of creamy mashed potatoes.
Accompanied by a selection of fresh seasonal vegetables and finished with gluten free gravy.
- 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 (df) £7.95
a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb
- Apple and Cinnamon Crumble £7.95
Served with 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