

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

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

Roasted Cherry Tomato and Spinach Spaghetti £15.95

Served with a rocket salad infused with truffle oil

Smokey Vegetable Jambalaya £15.95

A hearty jambalaya packed with bold southern-inspired flavours. Sweet potato chunks, baby corn, celery,
cherry tomatoes, red pepper and green beans gently spiced and slow-cooked with fragrant herbs and rice

Sausage and Mash £14.95

3 vegan sausages on a bed of spring onion 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 (df) £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
- 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 Shashlik Sizzler (df) £18.95
Succulent tandoori chicken skewer, served with sizzling onion and peppers, on a hot iron skillet.
With rice and hand-cut chips
- 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
- Lamb Shank Kleftiko £22.95
Tender slow-cooked lamb shank, infused with garlic, lemon and thyme, served on Mediterranean roasted new potatoes, peppers, red onions, olives and cherry tomatoes, finished with a sprinkle of crumbled feta
- Oven Baked Salmon Fillet (df) £21.95
Served with mashed potatoes, a seasonal vegetable medley
And hollandaise sauce
- Slow Roasted Pork Belly (df) £20.95
Served on a bed of sweet potato mash seasonal vegetables and honey and balsamic reduction
- Roasted Cherry Tomato and Spinach Spaghetti (df) £15.95
Served with a rocket salad infused with truffle oil
- 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
- 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