

marinated mixed**olives**
(gf,v,vv,df)
4.50**nachos**with grilled cheese, crème fraiche, salsa
& jalapenos (v)
8.00**hummus**with warm flatbread (v)
8.00**traditional prawn cocktail**north atlantic prawn & marie rose
salad (gf,df) **9.00****water melon, feta**& mint salad & pomegranate molasses
(gf,df,vva) **7.50****battered chicken**strips & sweet chilli dip
9.50**soup**served with
granary bread
5.50**soy & ginger chicken**salad (df)
8.75**fish****seafood trio**fishcake, smoked
salmon, prawns in
marie rose sauce with
mixed salad leaves**18.50****battered
haddock**

with fries & peas

17.50**breaded
scampi**fries & garden
peas**16.50****main courses****mini
macaroni****8.00**
add bacon**1.75****chicken**milanese & penne
pasta in a creamy
fiery tomato &
basil sauce with
parmesan shavings**17.00****venison sausages**redcurrant sauce, mash
topped with crispy parsnip
shavings**17.00****cajun chicken
salad**mixed salad,
buttermilk dressing
(gf)**16.50****grilled
halloumi**harissa roasted
vegetables, potato
wedges over
hummus (v,gfa)**17.00****burgers**served in a brioche
bun with skinny fries &
salad**beef****crispy cajun
chicken****bean & roasted
pepper****bbq pulled
pork with
smoked bacon
& cheese**cheese 1.75
bacon 1.75
bacon & cheese 3.25
jalapenos 0.50**16.00****thick cut chips**
4.25**spicy wedges**
4.25**fries**
4.25**vegetables**
4.25**mixed salad**
4.25(gf=gluten free, v=vegetarian, vv=vegan, df=dairy free, gfa=gluten free available, dfa=dairy free available, vva=vegan available)
Please make staff aware of any allergies.