

DAIRY FREE MENU

STARTERS

Smoked Salmon & Prawn Cocktail £7.25

With a lime & Marie Rose sauce, dressed leaves, granary bread & a wedge of lemon

Tomato & Basil Soup £4.75

Served with granary bread

MAINS

Spinach & Butternut Squash Linguine

£12.25 s/a £8.95

Linguine with spinach, butternut squash and red onion, tossed in a garlic and lemon oil, finished with pine nuts and served with garlic ciabatta and a side salad

Hazelnut & Cranberry Nut Roast

£11.50 s/a £7.95

Served with a red wine & plum sauce, fresh vegetables and herb roasted new potatoes

Chicken & Bacon Salad

£11.25 s/a £7.95

Strips of chicken in a honey & course grain mustard dressing with a mixed salad

Smoked Salmon & Prawn Salad

£11.75 s/a £8.50

With a lime & Marie Rose sauce, lemon & a mixed salad

Slow Cooked Beef Steak £11.95

Slow cooked beef steak in a rich red wine & mushroom sauce, served with new potatoes & fresh vegetables

Braised Minted Lamb Steak £13.95

With a mint gravy, served with new potatoes and fresh vegetables

Beer Battered Cod

£11.50 s/a £7.50

Our own crispy beer battered cod fillet served with our homemade tartar sauce, chips and a choice of mushy peas, garden peas or fresh vegetables

Plaice & Chips

£8.25

Breaded plaice served with our home made tartar sauce, chips and your choice of mushy peas, garden peas or fresh vegetables

Rump Steak £15.75

*Rump steak cooked to your liking, with grilled tomato, sauté mushrooms, chips & fresh vegetables
(100z uncooked weight)*

Cajun Chicken £11.75

Char grilled chicken breast served with grilled tomato, sauté mushrooms, chips and a fresh side salad

Gammon Steak with Egg & Chips

£10.95 s/a £7.95

Served with fresh vegetables

Ham, Egg & Chips

£8.75 s/a £6.75

Succulent hand carved ham served with chips

Braised Lamb Chops

£8.95 s/a

In a honey & mint gravy served with new potatoes and fresh vegetables

Desserts £5.75

Chocolate pudding

*Hot chocolate pudding with chocolate sauce,
Served with dairy free cream or dairy free custard*

Apple & Fruits of the Forest Crumble

Served with dairy free cream or dairy free custard

Treacle pudding

Hot treacle sponge pudding, served with dairy free cream or dairy free custard

Chocolate profiteroles

Profiteroles filled with dairy free custard and topped with chocolate sauce

Crème Brulee

*Crème Brulee served with a crunchy caramelised topping,
Served with dairy free cream and strawberries*