

Dairy Free Menu

Starters

Prawn Cocktail (GF Option Available)

With a Marie rose sauce, Malted Brown Bread, lemon wedge & dressed leaves
£ 7.50

Chilli, Potato and Lentil Cakes (GF Option Available)

Served with a bed of salad & a paprika mayonnaise dip **£6.25**

Tempura King Prawns

Served with Sweet Chilli Sauce & Lemon
£6.95

Whitebait

Deep Fried Whitebait served with Tartare Sauce, Lemon Wedge and Malted Brown Bread **£6.95**

Bruschetta (GF Option Available)

Warm garlic ciabatta, topped with fresh tomato & basil, sundried tomato, onion and vegan Cheese & balsamic glaze
£6.95

Vegan Garlic Ciabatta £3.50

With Vegan Cheese £4.50
(GF Option Available)

Main Courses

Slow Cooked Beef - £13.70 (GF Option Available)

Slow cooked beef steak in a red wine and mushroom sauce, served with a choice of new potatoes, herb roasted potatoes or chips and fresh vegetables

Lamb Chops - £9.50 (GF Option Available)

Lamb chops in a honey and mint gravy, served with a choice of new potatoes, herb roasted potatoes or chips and fresh vegetables

Minted Lamb Steak - £14.95 (GF Option Available)

Braised minted lamb steak with a honey and mint gravy served with a choice of new potatoes, herb roasted potatoes or chips and fresh vegetables

Beer Battered Cod £13.75 s/a £8.95

Our own crispy Beer Battered Cod Fillet served with Chips, Tartare Sauce with a choice of Garden Peas, Mushy Peas or Fresh Vegetables

Fillet Steak (8oz*) £19.95 (GF Option Available)

Pan Fried Fillet steak served with grilled tomato, mushrooms, chips and a side salad. Add either Stilton or Peppercorn sauce £2.95

Creamy Garlic Chicken - £13.75 s/a £8.50 (GF Option Available)

Pan fried chicken breast in creamy vegan garlic and mushroom sauce, served with herb roasted potatoes and fresh vegetables

Cajun Chicken - £13.75 (GF Option Available)

Chargrilled Cajun spiced Chicken breast served with grilled Tomato & sauté Mushrooms with Chips & a side salad

Cajun Chicken Burger £12.75 s/a £8.50 (GF Option Available)

Cajun chicken breast, lettuce and mayonnaise in a bun, with Chips & Salad

Ham, Eggs & Chips - £9.95 s/a £6.95 (GF Option Available)

Succulent hand carved ham served with Chips & a side salad

Classic Beef Burger £12.75 (8oz) £8.50 (4oz) (GF Option Available)

Served in a gluten free toasted ciabatta with vegan cheese, bacon and onions in a bun, served with Chips & a side salad

Baked Cod £13.75 s/a £8.95 (GF Option Available)

Baked Fillet of Cod with a vegan Lemon & Herb Butter, Served with Roasted Cherry Tomatoes, New Potatoes and Fresh Vegetables

Vegetarian/Vegan options

Field Mushroom and Chick Pea Spicy Chilli Burger - £12.95 s/a £8.50 – (Vegan & GF Option available)

Served in a bun with fried onions, burger relish and vegan cheese with herb roasted new potatoes and a side salad

Stuffed Pepper £12.95 s/a £7.95 – (Vegan & GF Option Available)

Roasted red peppers filled with cumin rice, sun-blushed tomatoes, chick peas and kidney beans, served with chips and a side salad

Mushroom and Walnut Nut Roast £12.95 s/a £8.25 – (Vegan & GF Option Available)

Served with a creamy vegan garlic and mushroom sauce, fresh mixed vegetables and herb roasted new potatoes

Salad's

Chicken & Bacon Salad £12.75 s/a £8.95 (GF Option Available)

Strips of chicken and bacon in a honey and coarse grain mustard dressing with a mixed salad

Prawn Salad £12.95 s/a £9.25 (GF Option Available)

With a Marie Rose sauce and lemon dressed leaves

Tuna Salad £12.95 s/a £9.25 (GF Option Available)

Tuna Mayonnaise on a Dressed Mixed Salad

Desserts £6.25

Treacle Sponge Pudding (GF Option Available)

served with a choice of soya cream, vegan ice cream or soya custard

Double Chocolate Sponge Pudding (GF Option Available)

Served with a choice of soya cream, vegan ice cream or soya custard

Apple & Fruits of the Forest Crumble (GF Option Available)

Served with a choice of soya cream, vegan ice cream or soya custard

Vegan Chocolate Sponge (GF Option Available)

With a Chocolate Syrup, served with a choice of soya custard, soya cream, or vegan ice cream

Vegan Ginger Sponge (GF Option Available)

Topped with a ginger syrup, with a choice of soya cream, soya custard or Vegan Ice Cream