





Wednesday 28th February 2024 Specials

(all subject to availability)

Today's soup 6.25

Winter vegetable (VE)

Starters

Seafood plate. Whitebait, calamari, scampi, sole goujons, popcorn shrimp, tartare, sweet chilli 9.00

Antipasto. Cured meats, peppelino stuffed peppers, olives, Manchego cheese, artichokes, caper berry 8.00

Nacho Bowl. Smoked paprika seasalt. melted cheese, jalapenos, olives, guacamole, salsa, sour cream (V) 8.00

Deep fried brie. Port & cranberry sauce 8.00

Smaller plates 14.00

Beef chilli bowl. Rice, nachos, jalapenos, sour cream, rocket

Hoisin vegetable & noodle stirfry. Baby corn, peppers, onions, courgette, peas

Warm three cheese, spinach & spring onion quiche. Dressed salad & slaw (V)

Main courses 18.50

10oz thick cut gammon steak. Grilled fresh pineapple, chips, peas

Minced beef hotpot. Finished with layered potatoes. Seasonal vegetables.

Home-made puddings

Vanilla cheesecake. Chef's orange & passion fruit sauce, (N!) 7.50

Apple & cinnamon crumble. Custard 6.50

Mixed cheese & biscuits. Celery, chutney & grapes 9.00

Vanilla panna cotta. Orange & passion fruit sauce 7.50

N= may contain nuts or nut oils. V= suitable for vegetarians, GF = gluten free, VE = vegan, GFA = gluten free available DF= dairy free

If you have any allergies please discuss these with a member of staff when ordering. Although extra care has been taken to remove stones from olives & bones from fish, some may remain.