

# Set Menu

## STARTERS

**Creamy Garlic mushrooms** £7.95

Garlic mushrooms & smoked Bacon, bound in a creamy cheese sauce. Served on a toasted ciabatta and drizzled with balsamic

**Thai Salmon & Prawn Fishcake** £7.75

With salad & sweet chilli glaze

**Chef's soup of the day** £6.95

Served with warm bread

**Sticky hoisin batter chicken bites** £8.55

Deep fried batter chicken bites, tossed in hoisin sauce, with honey & sesame seeds

**Bowl of Nachos** £7.25

Topped with melted cheddar, served with guacamole, salsa, sour cream & sliced Jalapeños.

## MAIN COURSE

**Homemade Beef Burger** £13.95

Served in a floured bun, with chips, salad & relish.

Add bacon - £1.50 Add cheddar - £75p

**Thai Salmon & Prawn Fishcakes** £13.95

Served with chips, salad & a sweet chilli glaze.

**Deep Fried whole tail Scampi** £13.95

With chips, tartar sauce & a lemon wedge.

Served with a choice of peas, mushy peas or salad

**Chef's pie of the week** £14.25

tender braised meat in suet crust pastry, on a bed of mash with gravy and vegetables.

**Butchers choice Sausage and mash** £14.25

with onion gravy, topped with beer battered onion rings, served with vegetables.

**Vegetarian Sausages** £14.95

with onion gravy, topped with beer battered onion rings, served with vegetables.

**Cajun battered Chicken Burger** £14.95

Served in a floured bun, with chips, salad & relish.

**Slow roasted Belly of Pork** £15.95

With crackling, on a bed of bacon mash with a peppercorn sauce. Served with onion rings

## DESSERTS

**Black forest Cheesecake**

£7.95

cocoa biscuit base, topped with a dark chocolate & coconut filling, topped with a sweet cherry compote.

**Chef's choice Crumble**

£7.95

Braised fruit & baked crumble served with custard or ice cream.

**Ice cream**

£5

choose from vanilla, chocolate or strawberry.

**Dark chocolate and salted caramel sponge**

£7.95

Served warm with chocolate sauce and chocolate ice cream.

Please note that other dishes can be swapped in to accommodate your personal requirements, however these will need to be pre agreed with our Chef.