

Monday 20th October - Saturday 25th October
Starters - £5.50

King Prawns wrapped coated in crushed filo

Served with lemon mayonnaise and mixed leaf salad

G, Cr, Mk, E, Mu

Quinoa salad

With cucumber red onion, fetta, pomegranate and mixed herbs with citrus yoghurt dressing

G, Mk, Su

Cream of Broccoli soup with Parmesan Croute

Served with a warm bread roll and butter

G, Mk, So, Su, Ce

Vegetarian Spring Rolls (V)

Served With Sweet Chilli Dipping Sauce and a Salad Garnish

G, Su, So, Se, Ce

Duck Spring Rolls

Served With a Sweet Chilli Dipping Sauce and a Salad Garnish

G, So, Se, Su, Ce, Mk

Lighter Mains - £8.50

Caesar Salad

With Crisp Cos Lettuce, Herb Marinated Anchovies, Croutons & Parmesan Shavings

Mk, E, F, G, Mu, Se

Jacket Potato

With a choice of fillings:

Tuna Mayonnaise / Mature Cheddar (V) / Baked beans (VE)

Served With a Mixed Salad

F, E, Mu, Mk

Please advise our staff of any allergies or special dietary requirements
Common allergens are noted as follows:

Ce = Celery

Cr = Crustacean

E = Eggs

F = Fish

G = Cereals/Gluten

L = Lupin

Mk = Milk

Mo = Molluscs

Mu = Mustard

N = Nuts

P = Peanuts

Se = Sesame Seeds

So = Soya

Su = Sulphur Dioxide

Additionally for quick reference, dietary specifications of meals are noted as

(V) = Vegetarian

(VE) = Vegan

(GF) = Gluten Free

Mains - £11.00

Cajun Spiced Salmon

Lime and coriander rice, avocado, cherry tomato and spring onion salsa, wilted spinach

Roasted Courgettes and Kale

Mk, Su, Mu, F

Roasted Pork, Cumberland Sausage, Bacon and Root Vegetable Hash

Bound with gravy infused with wholegrain mustard topped with a soft poached egg

Ce, Su, Mu, E, G

Penne Pasta Alla Norma In a Spicy Tomato Sauce

With roasted aubergine, capers, basil and parmesan, served with mixed leaf salad and garlic bread

G, Mk, E, Su, Se, So

Chicken Caesar Salad

With Crisp Cos Lettuce, Herb Marinated Anchovies, Croutons & Parmesan Shavings

Mu, E, F, G, Se, Mk

Wholetail Scampi

Served With Chips, Peas and Tartare Sauce

G, Cr, Mu, Su, E, Mk

Freshly made Omelette (GF)

With a choice of fillings:

Mushrooms (V) Mature cheddar (V) Gammon Ham

Served With Chips and Mixed Salad

Mk, Su, E, Mu

Duck or Vegetarian Spring Rolls

Served With Chips, a Sweet Chilli Dipping Sauce and a Salad Garnish

G, So, Se, Su, Ce, Mk

Friday Special

Fish & Chips with peas

F, E, Mk, Su, Mu, Ce, G

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Desserts - £4.00

Warm Chocolate Brownie

With a warm chocolate sauce, toasted chopped nuts and vanilla ice cream

G, Mk, E, So, Nu

Cranachan (Scottish Desert made with Raspberries)

Raspberry puree, whiskey cream, honey and oats

G, Mk, Su

Fresh Fruit Salad (VE)

Handmade Fresh Fruit Salad

Served With Cream or Ice Cream

Mk, So, E

Ice cream

Two Scoops of an Ice Cream of your choice:

Vanilla, (**Mk, E**) Chocolate, (**Mk, E, So**) Strawberry, (**Mk, E**)

Salted Caramel (**Mk, E So**)

**Please Let Our Staff Know About Any Allergies Or
Special Dietary Needs. Although All Care Has Been
Taken To Prevent Cross- Contamination, We Cannot
Guarantee A Completely Allergen-Free Environment.**

Many Thanks

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Sunday Roast - 26th October

Starters - £5.50

Cream of Broccoli soup with Parmesan Croute

Served with a warm bread roll and butter

G, Mk, E, Su, Ce

Mains - £11.00

Roast Lamb

Served with roast potatoes, yorkshire pudding, seasonal vegetables, mint sauce and gravy

G, E, Mk, Su, Mu, Ce

Vegetarian Wellington

Served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables and Gravy

G, E, Mk, Su, Mu, Ce, Su, So

[If possible please preorder the vegetarian wellington]

Desserts - £4.00

Warm Chocolate Brownie

With a warm chocolate sauce, toasted chopped nuts and vanilla ice cream

G, Mk, E, So, Nu

Cranachan (Scottish Desert made with Raspberries)

Raspberry puree, whiskey cream, honey and oats

G, Mk, Su

Fresh Fruit Salad

Handmade fresh fruit salad, served with cream or ice cream

Mk, So, E

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