

**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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