

Starters

Homemade Soup (v) £7.50

A large bowl of freshly prepared soup, served with rustic bread and butter. Please ask for today's choice (gf option available)

Traditional Atlantic Prawns & Smoked Salmon £8.50

Atlantic prawns and chopped smoked salmon bound in a Marie Rose sauce on mixed leaf, served with wholemeal bread and butter

Hash Brown Florentine (v) £8

Crisp hash browns, spinach and poached egg drizzled in hollandaise sauce

Grilled Goat's Cheese (v) £9

Grilled goat's cheese served on a bed of charred buttered hispi cabbage with toasted walnuts and drizzled in warm honey

Twice Baked Potato £8

Crispy jacket potato shells filled with cheddar, bacon, spring onion and herbs, topped with sour cream

Moroccan Cauliflower Bites (ve) (ngci) £8.50

Cauliflower florets coated in a Moroccan spiced quinoa crumb on a bed of hummus and drizzled in olive oil

Meatballs £9

Pork and beef meatballs in a spicy tomato sauce topped with cheese and served with crusty bread

Battered Halloumi Fries (v) £8

Halloumi slices in crisp batter served with mixed leaves and sriracha mayonnaise

Mains

Beer Battered 'Fish & Chips'

Traditionally hand battered (or grilled for gluten free option) served with chunky chips and mushy peas. Choose from:

Haddock	Regular £18	Small £14
Halloumi (v)	Regular £16.50	Small £12
Tofu (ve)	Regular £16.50	Small £12

Breaded Scampi Regular £16 Small £12

Breaded Scottish single tail scampi, served with chunky chips, garden peas and tartare sauce

Homemade Beef & Ale Pie £17.50

A slice of homemade pie of tender chunks of beef, mushrooms and onions cooked in one of our real ales from the bar. Served with chunky chips, buttered seasonal vegetables and a jug of gravy

Homemade Cheese, Onion and Potato Pie (v) £16.50

Deep dish pie with mature Cheddar, onions and potatoes. Served with chunky chips and seasonal vegetables

Lamb's Liver £16

Pan-fried lamb's liver cooked with onions & bacon, served with gravy on a bed of mashed potato

Meatball Arriabiata £16

Baked pork and beef meatballs in a rich spicy tomato sauce tossed in penne pasta. Topped with grated Italian hard cheese and chopped parsley

Spicy Stuffed Butternut Squash (ve) £15

Roasted butternut squash filled with a spiced mixed vegetable sauce. Topped with walnut pieces and served with fresh herb cous cous

Chestnut Mushroom Chicken (ngci) £16.50

Roast chicken breast on roasted new potatoes and wilted kale, topped with a sliced chestnut mushroom, shallot, garlic and tarragon cream sauce

Lasagne Regular £17 Small £14

Traditional layers of beef bolognese, pasta and white sauce served with garlic bread and side salad

King Prawn Linguine £17

Pan fried baby king prawns with garden peas and spinach, bound in a garlic and lemon cream sauce with fresh parsley, tossed in linguine pasta

Sticky Salt & Pepper Chicken or Halloumi (v) £17

Battered pieces of chicken or halloumi (v), cooked with onions, peppers and chilli, flavoured with salt and pepper seasoning. Served in a honey and sweet chilli sauce with basmati rice and salad

Fish Pie £18

Salmon, cod, smoked haddock and North Atlantic prawns bound in a creamy white sauce, topped with mashed potato and mature Cheddar and served with seasonal vegetables

Roast Pork Belly £18.50

Slow roasted pork belly marinated in thyme and garlic, on a bed of haggis and mashed potatoes, finished with a red wine jus. Served with seasonal greens

Butternut & Chickpea Coconut Curry (ve) £14

Butternut squash, chickpeas and spinach in a red Thai coconut curry sauce served with basmati rice and crispy seaweed

House Salad (ngci) (ve) £11

Cherry tomatoes, fine sliced shallots, cucumber and roasted beetroot with crisp cos salad leaves drizzled in balsamic glaze. Why not add:

- Chicken £14.50
- Halloumi (v) £14.50

Grills

All our grills are served with baked flat field mushroom, whole tomato and chunky chips

Mixed Grill £26

A classic mixed grill of rump steak, chicken breast, gammon steak, sausage and black pudding. Topped with a free-range egg

Wexford Steak (gf) £24

A 10oz rump steak topped with a creamy mushroom, Stilton and pepper sauce

Surf & Turf £24

A 10oz rump steak topped with breaded whole tail scampi

Gammon Steak (gf) Regular £18 Small £14

A grilled gammon steak finished off with a free-range egg and fresh pineapple

Cajun & Stilton Rump Steak £24

A 10oz rump steak coated in Cajun spices and topped with melted Stilton

10oz Rump Steak (gf) £22

Why not complement your steak with a pepper or Béarnaise sauce for an extra £3?

Burgers

Steak Burger £16

Steak burger topped with crisp bacon and melted Cheddar cheese in a toasted brioche bun with sliced tomato and crisp cos lettuce. Served with fries

Spiced Lentil Burger (v) £14

Lentil, carrot, onion and spring onions with garlic, cumin and coriander. Served in a toasted brioche bun with sliced tomato, red onion, mixed leaf and tomato chutney. Served with fries

Cajun Chicken Burger £16

Butterfly chicken breast marinated in Cajun spices topped with onions and peppers and melted Cheddar cheese in a toasted brioche bun with tomato and mixed leaf. Served with fries

Hanging Kebabs

Our In-House marinated hanging kebabs are all served with house salad, flat bread and tzatziki. Choose from:

Country Chicken (garlic, thyme & root vegetables) £17

Salt & Pepper Tofu & Vegetables (ve) £17

Pork Belly, Honey & Roast Pepper £17

Halloumi, Vegetable & Sweet Chilli (v) £17

Why not add a mug of fries for an extra £3?

Sides

Chunky Chips/Fries (ve) (gf) £4

Beer Battered Onion Rings (ve) £3

Side Salad (ve) (gf) £3

Garlic Bread (v) £3

Garlic Bread with Cheese (v) £4.25

Sunday Lunch

Join us on Sunday for a delicious Roast - served until the last roast potato is eaten!

A choice of meats are available as well as vegetarian options. All roasts are served with roast and mashed potatoes and seasonal vegetables.

Extras available are:

Cauliflower Cheese £4.25 and Pigs in Blankets (gf) £4.75

Please note that all our food is cooked fresh to order and at times can lead to a delay. For all dietary and allergy requirements please do not hesitate to ask
(v) Vegetarian | (ve) Vegan | (ngci) Non-Gluten Containing Ingredients | NH_AA_COB_PA_26