

Blackboard Menu

Starters

- *Grilled goats cheese with toasted walnut & chilli jams 6.95
- Buffalo meatball with chilli & garlic glaze 7.50
- Duck bon bon with plum dip 7.25
- Salt & pepper squid with garlic aioli 6.95
- *Smoked haddock & mozzarella fishcake w garlic aioli 6.95
- *Avocado & prawn cocktail 7.25
- Vegan Platter of houmous, sun dried tomato, chilli peppers & falafel & flat bread 6.95
- Vegan Samosa & mango chutney 6.75
- *Vegan toasted ciabatta with smashed avocado, toasted sesame seeds 6.75

Main Courses

- Chicken, ham, leek & thyme pie 13.95
- *Slow roast pork belly with wholegrain mustard sauce on black pudding mash 14.50 (pots v or s)
- *Ostrich steak with berry sauce 16.95 (pots v or s)
- Beef Lasagne, salad & GB 13.50
- ½ Roast duck with cherry sauce 17.95 (pots v or s)
- *Crispy sesame seeded beef salad with horseradish crem fraiche dressing 13.95
- *Seared tuna steak with sesame crust cooked in garlic butter 14.95 (pots v or s)
- Mint marinated lamb steak (pots v or s) 15.25
- Kangaroo & jalapeno burger, brioche bun, chips & salad 14.95
- *Hot chicken, bacon & avocado salad 13.50
- *Rump steak with tomato, mushroom & onion garnish 19.95

Mains served with chips, new or mash & vegetables (v) or salad (s) or GB

Vegan & veggie main

- Goat's cheese, beetroot & butternut burger in brioche bun, chips & salad 13.25
- *Vegan mushroom nut roast 13.50 (pots v or s)
- *Vegan Keralan red pepper & cauliflower curry, rice, naan, mango & poppadum 13.25
- Vegan tofu, leek, white wine & smoked garlic pie 13.95 (pots v or s)
- Vegan BBQ Jackfruit, salad & chips 13.95
- Vegan spiced bean burger in bun, chips & salad 13.25 (add vegan cheese) (GF in Gf bun)
- *Vegan Buddha bowl: Salad, avocado, chickpea, peppers, sundried tomato, falafel balls, mix grains & new potatoes 13.95 GF without grains
- Vegan smoky 3 bean chilli, rice, salad & GB 13.50
- *Vegan mushroom stroganoff, rice, salad & garlic bread 13.95
- Vegetable enchiladas w salad & GB 13.95

Mains served with chips, new or mash (not vegan) & vegetables or salad or GB

- Cheese platter 7.95
- *Sticky toffee pudding 6.50
- Vanilla biscoff cheesecake 6.50
- *Chocolate Fudge brownie with candyfloss ice cream 6.50
- Lemon meringue pie 6.50
- Baked egg custard tart
- Ice cream 4.00 2 scoops Vanilla/Chocolate/Strawberry/ candyfloss/salted caramel

Vegan

- Vegan passion fruit & orange cheesecake 6.50
- Vegan apple pie 6.50
- Vegan chocolate & slated caramel cake 6.50
- Dessert served with choice of cream, custard or ice cream / vegan cream, custard, ice cream
- *=Gluten Free or can be adapted