

# Blackboard Menu

## Starter

- Seabass, lime and ginger fishcake 7.25
- Duck spring rolls w plum dip 7.50
- \*Grilled goats cheese with roasted walnuts & caramelised onion chutney 7.25
- Brie wedges w sweet chilli dip 6.95
- Kangaroo meatballs w sweet chilli sauce 7.50
- Vegan spice corn fritter 6.95
- \*Vegan garlic mushrooms on toasted ciabatta 6.95
- Vegan gyoza & sweet chilli dip 6.95

## Main Courses

- Free range chicken, leek and ham pie 15.50
  - \*Ostrich steak with wild mushroom, cream and brandy sauce 16.95
  - Kangaroo burger, brioche bun, chips & salad 15.50
  - \*Slow cooked pork belly w port and stilton sauce 15.00
  - Beef lasagne w chips & Gb 14.50
  - \*Lambs liver w bacon & onion gravy 13.95
  - \*Blade of beef with wild mushroom and red wine sauce 15.95
  - \*10 oz Rump Steak w mushroom, tomato, onion garnish 23.95
  - \*Spanish style omelette with smoked salmon served with a salad 13.95
  - Beef stew and dumpling 12.50
  - Thai style chicken w rice & garlic bread 14.95
  - Venison, bacon & lentil pie 15.50
  - Pork ribs in an Asian sauce w chips & salad 12.50
  - Cornish pasty w chips & salad 12.95
- MAINS SERVED WITH CHOICE OF CHIPS, NEW OR MASH & VEGETABLES OR SALAD UNLESS STATED**

## Vegan & Veggie Mains

- Vegan BBQ Jackfruit burger in a pretzel bun, chips & salad 13.95
  - \*Vegan mushroom nut roast 14.25
  - \*Vegan penang curry, rice, naan, mango & poppadum 13.75
  - Vegan turkey, cranberry, port & thyme pie 15.50
  - Vegan Mediterranean vegetable tart 12.00
  - \*Vegan cottage pie w root vegetable mash 12.50
  - \*Vegan mushroom stroganoff with rice and garlic bread 14.95
  - Vegan spaghetti bolognese w salad & garlic bread 13.95
- MAINS SERVED WITH CHOICE OF CHIPS, NEW OR (MASH not vegan) & VEGETABLES OR SALAD UNLESS STATED**

## Puddings

- Cheese platter 7.95
- Toffee cheesecake 6.50
- Chocolate fondant 6.50
- \*Sticky toffee pudding 6.50
- \*Lemon meringue pie 6.50
- Ice Cream 2 scoops vanilla/strawberry/chocolate/salted caramel& honeycomb 4.00 2 scoops

## Vegan

- \*Vegan apple & blackberry crumble 6.50
- \*Vegan chocolate & cherry mousse 6.50
- \*Vegan orange and passionfruit cheesecake

**Puddings served with cream, custard or ice cream/ vegan cream/ soya custard or vegan ice cream**

**\* = Gluten free or can be adapted**