

Friday Menu

£25.95

2 course set menu

TRADITIONAL PRAWN COCKTAIL

Served with dressed leaves, balsamic and brown bread & butter

PRAWN & SQUID COMBO

Deep fried and served with mixed leaves

SOUP OF THE DAY

Served with a warm bread roll and butter



HUMMUS

with oil and pita



CHICKEN LIVER PATE



Silky chicken liver pâté with brandy and thyme, served with toasted bread and a light garnish of dressed leaves

ALL MEALS WITH GLUTEN FREE MARKS NEXT TO THEM CAN BE MADE AS A GLUTEN FREE ALTERNATIVE, PLEASE MAKE STAFF AWARE IF YOU ARE WANTING TO ORDER THESE DISHES.

ALL MEALS MAY CONTAIN NUTS OR NUT DERIVATIVES; FISH MAY CONTAIN SMALL BONES. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

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GAMMON STEAK

Gammon steak served with egg, chips, peas, mushrooms and onion rings

CHICKEN BBQ STACK

Chargrilled chicken breast topped with BBQ sauce, bacon and cheese, served with fries or chunky chips, mixed leaves and slaw

SLOW-BRAISED BEEF BOURGUIGNON

Richly braised beef in a velvety red wine and thyme jus with smoked bacon, mushrooms, and onions, served with indulgent creamy mash

SALMON HOLLANDAISE



served on a bed of crushed new potatoes, leeks, onions and topped with a hollandaise sauce and lemon wedge

LASAGNE

served with side salad

POTATO & SPINACH (VE)



Tender potato and fresh spinach cooked in a delicate blend of aromatic spices, served in a rich, flavourful sauce, Served with rice and poppadum

PRAWN SALAD



mixed leaf salad, with coleslaw

CHICKEN BUTTER MASALA

Tender pieces of chicken simmered in a rich, creamy tomato and butter sauce, delicately spiced with aromatic Indian spices, finished with a touch of cream, Served with rice and mini Naan

TANDOORI CHICKEN SKEWER

Succulent chicken pieces marinated in aromatic tandoori spices and yogurt, skewered and grilled until lightly charred, served sizzling and full of flavour, served with basmati rice, mint yoghurt and mixed leaves

Desserts £6.95

PLEASE SEE OUR DESSERT BOARD FOR DAILY DESSERTS