# TUESDAY TO FRIDAY FROM 5PM \& SATURDAY FROM 3PM 2 X COURSES £20| $3 \times$ COURSES $£ 25$ 

## STARTERS

Homemade chicken liver pate with caramelised onion \& homemade toasted bread.
Deep fried king prawns in batter with aioli dip.
Deep fried calamari with dressed salad \& aioli dip.
Deep fried black pudding in a red wine jus.
Fresh mussels in a creamy white wine sauce with homemade toasted bread.
Deep fried potato skins with bravas \& aioli. V Chorizo in cider with homemade bread. (+£3)

## MAINS

Slow braised beef in red wine gravy or black pepper sauce served with mashed potato \& vegetables. GF (£3supp)
Sirloin steak with homemade chips, onion rings \& peppercorn sauce. ( $£ 6$ supp)
Chargrilled Lebanese chicken with hummus, flatbread, dressed salad \& potato tagine.
Chicken \& chorizo paella with arborio rice. GF
Cajun chicken in a creamy sauce
with chips \& salad.
Chicken parmesan with chips \& salad.
Chicken in peppercorn sauce with chips \& vegetables.
Chicken Diane with chips \& vegetables.

## DESSERTS

 Crème Brûlée with shortbread.Creamy garlic mushrooms with homemade toasted bread. V (Vegan option available)
Breaded brie cheese with dressed salad leaves \& caramelised onions. V
Homemade flatbread with garlic \& cheese. V Vegan flatbread with garlic, cheese \& tomato. VG Homemade hummus with a vegan homemade flatbread. V VG
Homemade ratatouille on toast topped with vegan cheese. V VG

Marinated lamb kofta with hummus,
 flatbread, dressed salad \& potato tagine. Pan fried lamb's liver with onion gravy with creamed potatoes \& vegetables.
Pan fried salmon in a chilli, garlic and parsley sauce with mash \& vegetables. GF ( $£ 3$ supp) Vegetable paella with arborio rice. V VG GF Pasta \& meatballs in tomato \& basil sauce. V VG Vegan burger with chips \& salad. V VG Falafel with vegan flatbread, hummus \& salad. V VG
Vegan sausages, mashed potato, vegetables \& gravy. V VG GF
Quesadilla with homemade chips \& salad. V VG

Hot chocolate fudge cake with ice cream. Eton mess with strawberries.

