



THE MAIN MENU

TWICED COOKED BELLY PORK £16.95

With wholegrain mustard mash topped with burnt apple puree, black pudding bonbon, buttered greens and a thyme jus

PAN SEARED FILLET OF SEABASS £20.95

Pan seared seabass with dauphinoise potatoes, wilted greens and a pea fricassee

CHICKEN DIJONAISE £15.95

Pan seared chicken breast in a creamy white wine, mushroom and a Dijon mustard sauce with garlic and sage crushed new potatoes and green beans

BUTTERNUT SQUASH AND CHICKPEA TAGINE £15.50

With lemon scented couscous, roasted cauliflower and flatbread crisps

BEEF BOURGUIGNON £16.95

Slow cooked beef in a rich bourguignon sauce, served with creamed potatoes and roasted root vegetables

KING PRAWN LINGUINE £16.95

King prawns tossed in a tomato, lemon and parsley sauce, with linguine pasta and a hint of chilli

GAMMON AND CHIPS £15.95

10oz gammon steak topped with a fried egg and pineapple served with chips and garden peas

FISH AND CHIPS £15.50

Traditional fish and chips with mushy peas

SCAMPI AND CHIPS £15.50

Crisp breaded scampi with chips and garden peas

PIE OF THE DAY £15.95

Ask staff for todays choice

LASAGNE £15.50

Traditional beef lasagne served with salad and garlic bread

VEGETABLE LASAGNE £14.50

Classic Mediterranean vegetable lasagne served with salad and garlic bread

SAUSAGE AND MASH £15.50

Owen Taylors award winning sausages served with mash, peas and gravy