

BAR SET MENU

2 courses £16.95 | 3 courses £21.95

STARTERS

Homemade Soup of the Day (v)

Served with croutons and fresh ciabatta bread.

Chicken Caesar Salad

Cos lettuce topped with chargrilled chicken breast, free range soft-boiled egg, anchovies, croutons and Italian hard cheese shavings, all drizzled in a Caesar dressing.

Calamari

Deep fried calamari rings and homemade garlic mayo served with a simple salad of mixed leaves, tomatoes, cucumber, red onions and a vinaigrette dressing.

MAINS

Classic Burger

Homemade 6oz beef burger, crispy bacon, melting mature cheddar cheese and sautéed onions, sandwiched in a toasted glazed bun with salad and tomato.

Beer Battered Fish & Chips

Our British favourite, fresh beer battered cod fillet served with rustic chips, tartare sauce and mushy peas.

Sausage & Mash

Three plump Cumberland sausages and a creamy, spring onion mash, swimming in a rich gravy.

Spinach & Mushroom Tagliatelle (v)

Tagliatelle pasta cooked in a creamy sauce, packed with white onions, flat mushrooms and spinach, topped with Italian hard cheese shavings. *Available in a Vegan option.

DESSERTS

Cookie Crusted Banoffee Cheesecake

Baked banana cheesecake, with cookie biscuit base, oozing with caramel fudge and banana pieced topped with a vanilla mousse and served with mixed berries.

Chocolate Cake (GF)

Devilish chocolate sponge slice, topped with rich chocolate fudge icing and sprinkled with chocolate shavings served with or ultimate vanilla ice cream.

Open Bramley Apple Pie (v) (VG)

Sweet Bramley apple filling enclosed in an open-top shortcrust pastry case, topped with Bramley apple slices and syrup apricot glaze, served with mixed berries.