

BAR SET MENU

2 Courses £18.95 | 3 Courses £23.95

STARTERS

Homemade Soup of the Day (V)

Served with croutons and fresh ciabatta bread.

Caesar Salad (V)

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

Tuna Melt

Ciabatta bread topped with tuna mayonnaise, spring onion, jalapeno, & melted cheddar cheese, served with salad garnish.

MAINS

Steak & Ale Pie

Hand diced British Beef cooked with onions and dark Ale in a rich meat sauce, encased in a crispy buttery pastry, served with creamy mash potatoes, garden peas & gravy.

Classic Burger

Homemade 6oz beef burger, crispy bacon, melting Monterey jack cheese and sautéed onions sandwiched in a toasted glazed bun with salad and tomato with a side of coleslaw.

Beer Battered Fish & Chips*

Beer battered Pollock fillet, Served with rustic skin on fries, tartare sauce and a choice of either homemade mushy peas or side salad.

Superfood Salad (V)(VG)(GF)

White Quinoa, five beans salad, tomatoes, avocado, walnuts, blueberry, beetroot & baby mixed leaves, dressed with vinaigrette,

Chicken and Mushroom Penne Pasta Penne pasta

cooked in homemade tomato sauce with sliced mushroom and chicken. Topped with basil oil & cheese shavings.

DESSERTS

Chocolate Fudge cake (GF)

Two layered chocolate sponge filled & covered with chocolate fudge icing, served with vanilla ice cream.

White Chocolate & Raspberry Brulee Cheesecake

White chocolate cheesecake on a biscuit base, with ripples of raspberry sauce, decorated with feathered raspberry glaze and a brulee finish.

Trio of Ice Cream (V) (GF)

Choose three scoops from: vanilla, chocolate chip, blueberry ice cream.