

The Menu

Starters

vv Sweet Potato Falafel ©Ω (433cal) £6.75 Lightly spiced falafel with a garlic & sesame hummus garnished with sliced pickled red onion
Prawn Cocktail (562cal) £6.95 Succulent chilled greenland prawns, crisp salad, sluiced granary bread & butter and a classic marie rose sauce
v Creamy Garlic Mushrooms (643cal) £6.75 Mushrooms served in a creamy sauce made with double cream, tomato puree and garlic drizzled on slices of fresh garlic Ciabatta
Hot & Spicy Cajun Chicken ©Ω (262cal) £6.95 Tender strips of chicken breast tossed in cajun spices and delicately grilled. Served with a crisp salad & sweet chilli dip
v Arancini (405cal) £6.75 Deep fried risotto balls with tomato, red pepper, spring onion & mozzarella cheese served simply with a sweet chilli dip

Smoked Haddock & Mozzarella Fishcake©(497cal) £6.50
A delicious blend of smoked haddock, mozzarella, spring onion and potato coated in a crispy breadcrumb flecked with oats on peppery rocket leaves and topped with a homemade tartare sauce

Moules Mariniere (706cal) £8.50
A large bowl of steamed mussels in a creamy white wine, onion, garlic and celery liquor served with a white baguette
Double up and have as a main or sharer

Salted Chilli Tempura Prawns (330cal) £6.50
Japanese style torpedo prawns deep fried in a crisp tempura batter, tossed in salt and chilli flakes served with salad and sweet chilli sauce

Bao Bun with Teriyaki Beef (441cal) £6.95
A tasty oriental steamed bao bun filled with teriyaki marinated beef strips with chilli, pepper and coriander served with rocket leaves and a sweet chilli dip. Double up & Share for an extra £5.00

V **Halloumi Fries** © (634cal) £6.95
Cypriot Halloumi cheese deep fried, served with a crisp salad and a tangy chilli jam

To Share

v **Topped Nachos Sharer** © (1292cal) £12.95
Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole & jalapeños
Add steak or cajun strips for an extra £3.00

American Sharing Platter (1637cal) £16.95
Halloumi fries, onion rings, battered mushrooms, Southern fried chicken pieces, Cajun chicken strips & cheesy garlic ciabatta, accompanied with a Texan BBQ & garlic mayonnaise dips

Mains

All of our A' la carte meals are served with complimentary seasoned chips and seasonal vegetables as standard, if requested a salad bowl and new potatoes in skins will also be served complimentary. Bistro meals do not come with these options

The Grill

Grilled Gammon Steak ©Ω £12.95
A grilled 8oz Gammon topped with either a pineapple or a fried egg or why not try both for 99p extra

7oz Fillet Steak © (431cal) £27.75
The most prized cut of them all, our fillets are incredibly tender, served with fried mushrooms

10oz Sirloin Steak © (455cal) £22.75
A popular steak choice served with fried mushrooms
Add a sauce for £3.00

8oz Rump Steak © (486cal) £18.95
This tasty cut of steak is grilled to your liking with fried mushroom Add a sauce for £3.00

The Mighty Mixed Grill (1624cal) £27.00
Not for the faint hearted. An 8oz rump steak, 4oz gammon, cajun chicken strips, 2 pork and spring onion sausages, fried mushrooms, onion rings and a fried egg

Favourites

Home Baked Steak & Kidney Pie (1028cal) £14.75
Lean and tender steak and kidney to make this traditional English pie topped with a mouth watering short crust pastry

Boozy Bullock Pie (890cal) £14.95
In memory of Audrey whose recipe made this pie famous, A delicious shortcrust pastry case packed with lean tender beef cooked with beer, red wine, onions, mushrooms, bacon & herbs

Classic Lasagne (705cal) £13.95
Layers of pasta in a rich tomato sauce with mince beef

Chicken

Rancho Grande © (664cal) £15.75
Chicken breast smothered in a Texan smoked barbeque sauce topped with melted cheese and crispy bacon

Chicken Roulade © (449cal) £16.95
One of our most popular chicken dishes. 2 parcels of chicken breast wrapped in Parma ham. gently cooked and served in a rich sauce of red wine, stilton cheese and a hint of garlic

Cajun Chicken Four Cheese Farfalle (1005cal) £15.50
Tender cajun spiced chicken with assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta

French Trimmed Chicken (240cal) £15.75
French trimmed chicken pan fried with a choice of sauce:

Diane Sauce: A creamy brandy sauce of onions, mushrooms and French mustard

Greek Sauce: © A creamy garlic, onion and tomato sauce

Cheese, Ham & Cider Sauce: A rich cheese sauce made with cider, mustard, cider and ham

Vegan

vv **Lentil & Sausage Casserole** Ω (1142cal) £13.95
Red & green lentils in a lightly spiced casserole with celery, butternut squash, tomato, leeks, onion, carrot & plant based vegan sausages

vv **Cauliflower & Red Pepper Curry** ©Ω (624cal) £11.95
Tender cauliflower & crunchy red peppers in a rich mildly spiced tomato based sauce served with white rice

Fish

Whole Tail Scampi Ω (554cal) £12.50
Delicately fried whole tails of scampi in our own unique coating served with a lemon wedge and tartare sauce

Battered Cod Fillet Ω (663cal) £14.95
A large skinless fillet of fish, freshly battered and served with mushy or garden peas, tartare sauce and a lemon wedge

Luxury Fish Pie © (589cal) £16.95
Probably the best fish pie with Salmon, Hake, Smoked Haddock and King Prawns bound in a creamy leek sauce, topped with fluffy mashed potato and melted cheddar cheese

Baked Salmon Fillet © (615cal) £18.75
A baked salmon fillet with a dill hollandaise sauce and lemon wedge

Vegetarian

v **Singapore Noodles** Ω (491cal) £11.95
Egg noodles, shredded carrot, onion, red pepper and spinach bound with an oriental sauce of sesame, soya, garlic and chilli

v **Vegetable Lasagne** (428cal) £12.75
A medley of vegetables in a Mediterranean tomato sauce, layered with lasagne strips, topped with a cheese and spinach sauce

v **Mediterranean Vegetable Risotto** © (543cal) £12.50
A classic risotto packed with flavour with slow roasted vegetables and bound with crème fraiche

v **Four Cheese Farfalle** (753cal) £11.95
Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta

“Triple Take” COMBO £19.50

This popular meal for one person enables you to make up your own Winning combination
Pick 3 from the selection below

Salted Chilli Tempura Prawns (116cal)

3 Japanese style torpedo prawns deep fried in a crisp tempura batter, tossed in salt and chilli flakes

Lasagne (352cal)

Half a portion of the Italian classic

Cajun Chicken Strips ©Ω (248cal)

Grilled strips of chicken breast dusted with Cajun spices

Battered Cod Fillet Ω (622cal)

Freshly battered 5oz fillet of skinless cod fillet with lemon & a tartare dip

Pork & Spring Onion Sausages(508cal)

Two delicious popular sausages

Deep Fried Scampi Ω (479cal)

5 pieces of breaded whole tail scampi

Gammon ©Ω (295/233cal)

A succulent 4oz gammon steak with an egg or grilled pineapple.
Upgrade to an 8oz gammon for £2.95

Braised Beef © (859cal) £16.95
Slow roasted fillet of beef on a creamy bed of herbed mash accompanied with roasted vegetables and a rich gravy

Rack Of Lamb © (570cal) £18.95
Minted rack of lamb, pan fried and served on dauphinoise potato, roasted vegetables and a lightly minted red wine reduction

v **Malaysian Curry** (277cal) £13.75
If you enjoy a hot spicy curry, then this one is for you with onions, ginger, garlic, cinnamon, cardamon, tomatoes, coriander, scotch bonnet chillies and marsala with spinach chickpeas & butternut squash. Served with steamed white rice, two mini garlic & coriander naan bread and a wedge of lime
Add grilled chicken or a baked salmon fillet for an extra £5.00

Bistro Selection

Available from 5pm

Katsu Chicken (747cal) £14.95
Southern fried chicken pieces drizzled with a tasty katsu curry Sauce and sesame seeds. Garnished with ribbons of cucumber and carrot, served with white rice

Lamb Tagine © (930cal) £17.95
A flavoursome Moroccan stew with sweet potato, apricots, onions, paprika, ginger, cumin, tomatoes & honey served simply with white rice or a fruity cous cous

All of our menus are made to order so please allow 35 minutes

Ultimate Burger (1162cal) £15.75
A tasty beef burger and battered American chicken burger, topped with bacon, onion rings, cheese, sandwiched in a floured white roll, served homemade coleslaw and chips

Hungarian Beef Goulash © (861cal) £16.45
A belly bursting Hungarian stew with Beef steak cooked in a paprika, beef stock and tomato liqueur made with peppers and onions on a herbed mash and roasted vegetables

12oz Tomahawk Pork Chop (634cal) £15.75
A grilled 12oz Tomahawk pork chop with a fondant potato, roasted vegetables, a cheese, ham and cider sauce and bacon bits

A Bit on the Side

Although our portions are generous you may like to share a bit on the side

Chips (216cal) £3.25	White Rice (254cal) £2.75	Vegetables £3.25	Sauces £3.00 each
Mash Potato (123cal) £3.25	Coleslaw (129cal) £2.75	Cheesy Garlic Ciabatta (591cal) £4.50	Peppercorn sauce (151cal)
Fried Mushrooms (62cal) £3.00	Side Salad (29cal) £2.95	Home made Chunky Chips £4.50	Creamy Stilton Sauce (279cal)
Dauphinoise Potato (151cal) £3.00	Garlic Ciabatta (396cal) £3.50	Sweet Potato Fries (552cal) £4.50	Diane Sauce (268cal)
Jacket Potato & Butter (349cal) £3.50	Onion Rings (558cal) £3.50	Spiral fries £3.50	Garlic Sauce (362cal)
Mini Garlic Naan x 2 (213cal) £2.50	White Roll & Butter (403cal) £2.75	Baguette & Butter £2.75	Dill Hollandaise (279cal)
			Greek sauce (282cal)
			Cheese, Ham & Cider Sauce (423cal)

Starters

Soup of the day

A bowl of chefs homemade soup served with baguette and butter

Cajun Chicken Strips © (262cal)

Tender strips of chicken breast tossed in cajun spices and delicately grilled. Served with a crisp salad & sweet chilli dip

v Creamy Garlic Mushrooms (628cal)

A garlic ciabatta topped with choicest mushrooms in a creamy tomato based sauce with onions and garlic

vv Falafel & Humous © (378cal)

Deep fried sweet potato falafel onj peppery rocket with a tasty humus and pickled red onion

Whole Tail Scampi Ω (735cal)

Whole tail scampi pieces delicately fried and served with a tartare dip, lemon wedge, chips and mushy or garden peas

Mini Fish & Chips (755cal)

A mini cod fillet in a crispy batter served with chips, mushy peas, tartare sauce and a wedge of lemon

Ham, Egg and Chips © (709cal)

Tasty home baked honey roast ham with two fried eggs, Chips and garden peas

Chilli Con Carne© (1015cal)

A Mexican favourite served with white rice and tortilla chips

Roast of the Day (852cal)

Today's roast served with roasted potatoes, peas, carrots, a Yorkshire pudding and gravy



One Course £11.25

Two Course £16.25

Three Course £21.25

Early Diner Mains

Cajun Chicken © (493cal)

A tender chicken breast smothered in blackened cajun spices served with homemade coleslaw, chips and salad

Liver & Bacon (662cal)

A wholesome winter classic of lambs liver and back bacon lardons in a tasty gravy with a hint of tomato served with a creamy herbed mash, peas and carrots

Sausage & Mash (772cal)

Two tasty pork & spring onion sausages on a bed of mashed potato, topped with a rich gravy and accompanied with peas and carrots

Puddings

v Grannies Caramel Apple Pie (769cal)

Buttery caramel & toffee custard with Granny Smith apples, ground almond, nutmeg & cinnamon in a melt in the mouth shortbread crust with a tasty custard

v Sticky Toffee Pudding (551cal)

A generous slice of sponge soaked in a butterscotch sauce, topped with a rich sticky toffee and a creamy custard

v Hot Cherry Sundae © (473cal)

Vanilla ice cream layered with a warm black cherry sauce topped with freshly whipped cream

Passionfruit & Orange Cheesecake © (513cal)

A light cheesecake made with orange curd, topped with a passionfruit glaze and served with dairy free ice cream and fruits of the forest

Steak & Kidney Pie (1246cal)

Tender steak & kidney encased in a short crust pastry served with chips, garden peas & gravy

vv Vegan Sausage & Mash Ω(418cal)

A twist on the classic winter warmer on a dairy free mashed potato with carrots, peas and vegan gravy

vv Cauliflower & Red Pepper Curry © (624cal)

Cauliflower and red peppers in a tasty mild dairy & gluten free curry sauce served with white rice

v Large Omelette ©

A large omelette with a choice of two fillings served with a crisp salad and chips

Fillings: Brie, Cheddar Cheese, Bacon, Ham, Baked Beans, Mushrooms or Red Onion

Snack Menu

Served Monday - Saturday from 12-5pm

Jacket Potato

£5.95

A large baked potato served with a crispy garden salad and butter.

Add a filling or two from the choices below:

£2.00 each

Cheese, Coleslaw,
Beans, Home Cooked Ham, Bacon
Mushrooms, Tuna Mayonnaise

£3.00 each

Prawns with Marie Rose sauce,
Cajun Chicken, Home Baked Ham,
Chilli Con Carne

Loaded Fries £10.95

A large sharing bowl of chips loaded with a cajun cheese sauce, pieces of cajun chicken & bacon bits topped with melted cheese

Topped Nachos Steak Sharer © £15.95

Stacked nacho chips topped with a rich cheese sauce, grilled strips of steak, sour cream, salsa, guacamole & jalapeños

Baguettes & Baps

£9.50

A choice of a soft floured bap, white or granary baguette with a salad garnish and a choice of crisps, chips or upgrade to sweet potato or curly fries for £1.00 extra.

HOT FILLINGS

Brie & Bacon

Pork & Spring Onion Sausage & Fried Onions
Battered Jumbo Fish Fingers & Tartare Sauce
8oz Rump Steak & Fried Onions £4 extra
Roast Beef and Fried Red Onion
Sweet Chilli Cajun Chicken
v Plant Based Sausage & Fried Onion

COLD FILLINGS

Tuna Mayonnaise & Cucumber
v Cheddar Cheese and Sweet Pickle
Ham and Coleslaw
Prawns in Marie Rose Sauce

Extra fillings £1.50 each

Melted Stilton, Cheddar or Brie,
Grilled Bacon, Fried Egg,
Onion Rings or Fried Mushrooms

Build a Burger

£12.95

A soft floured bun served with a crisp salad, homemade coleslaw and chips

Step One... Choose a burger from the choice of:

Traditional Beef Burger
Southern Fried Chicken Burger
v Plant Based Sausages
Cajun Chicken Burger

Step Two... choose a topping

Melted Stilton, Cheddar or Brie,
Grilled Bacon, Fried Egg,
Onion Rings, Fried Mushrooms

Step Three...

Add any extra toppings for £1.50 each, or double up your burger patty for an extra £3.50!

Sunday Lunch Roast Dinner

Served every Sunday from midday

£14.95

All Sunday lunch main courses are served with roasted and mashed potatoes, seasonal vegetables, buttered herb stuffing
Homemade Yorkshire pudding and a rich gravy

Choose from:

Tender Roast Beef
Rolled Leg of Lamb
French Trimmed Chicken
v Plant Based Sausages

ADD AN EXTRA BOWL OF
ROASTED OR MASHED POTATOES FOR £2.00

WHY NOT 'GO LARGE' ON YOUR SUNDAY ROAST,
FOR JUST £3.95 EXTRA YOU CAN HAVE THE CHOICE
OF AN EXTRA MEAT,
YORKSHIRE PUDDING AND STUFFING

© = Gluten Free *
v = Vegetarian
vv = Vegan
Ω = Dairy Free*

*whilst dishes do not directly contain allergens and ingredients unsuitable for some guests, we cannot guarantee they are solely produced in a gluten free or allergen free environment
Cross contamination can occur, especially with fried ingredients

Please speak to a member of staff if you have allergies

Calorie RDA

Adults need around 2000 kcal a day.
The calorie information for our menu is calculated from recipes, but some variation may occur.