

The Menu

Starters

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, sliced bread & butter and a classic marie rose sauce	
<i>v</i> 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	
Bao Bun with Teriyaki Beef (441cal)	£6.95
A tasty oriental steamed bao bun filled with teriyaki marinated beef strips with chilli, pepper, & spring onion served with rocket leaves and a sweet chilli dip. Double up & Share for an extra £5.00	

<i>v</i> 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 tartare sauce	
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 a lemon, honey & olive oil dip	

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	
<i>v</i> Halloumi Fries (634cal)	£6.95
Cypriot Halloumi cheese deep fried, served with a crisp salad and a tangy chilli jam *can be gluten free on request	
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 £17.00	
To Share	
<i>v</i> Topped Nachos Sharer © (1938cal)	£12.95
Stacked nacho chips topped with a cajun cheese sauce, grated cheddar cheese, sour cream, salsa, guacamole, peppers, onions & jalapeños Add steak or cajun strips for an extra £3.00	

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 Mushrooms. Add a sauce for £3.00	

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	
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	

Chicken

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

Vegan

<i>vv</i> 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	
<i>vv</i> 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	

Favourites

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	
Traditional Roast Turkey (620cal)	£14.95
Tender slices of turkey, sausage in bacon, roasted potatoes, cranberry stuffing and a rich gravy	

Vegetarian

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

Bistro Selection

Available from 5pm

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	
<i>v</i> Malaysian Curry (744cal)	£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	

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

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 creamy 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	

All of our menus are made to order so please allow 35 minutes if you are not having starters



A Bit on the Side

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

Chips (216cal)	£3.25	Coleslaw (129cal)	£2.75	Cheesy Garlic Ciabatta (591cal)	£4.50	Sauces	£3.00 each
Mash Potato (123cal)	£3.25	Side Salad (29cal)	£2.95	Chunky Chips (282cal)	£4.50	Peppercorn sauce	(151cal)
Fried Mushrooms (62cal)	£3.00	Garlic Ciabatta (396cal)	£3.50	Sweet Potato Fries (552cal)	£4.50	Creamy Stilton Sauce	(279cal)
Jacket Potato & Butter (349cal)	£3.50	Onion Rings (558cal)	£3.50	Spiral fries (598cal)	£3.50	Diane Sauce	(268cal)
Mini Garlic Naan x 2 (213cal)	£2.50	White Roll & Butter (295cal)	£2.75	Baguette & Butter (323cal)	£2.75	Garlic Sauce	(362cal)
White Rice (254cal)	£2.75	Vegetables	£3.25	8 x Mini Pigs in Blankets (496cal)	£4.95	Dill Hollandaise	(279cal)
						Greek sauce	(282cal)
						Cheese, Ham & Cider Sauce	(423cal)

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
Yorkshire pudding and a rich gravy
Choose from:

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

ADD AN EXTRA BOWL OF
ROASTED OR MASHED POTATOES FOR £2.00
OR ADD A BOWL OF SAUSAGES IN BACON FOR £4.95

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

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 cajun cheese sauce, grilled strips of steak, sour cream, salsa, guacamole & jalapeños

Snack Menu

Served Monday - Saturday from 12-5pm

Build a Burger

£12.95

A soft floured bun served with a crisp salad, Creamy 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!

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
Roast Turkey with Stuffing & Gravy
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

© Raspberry & White Chocolate Roulade £6.25

A frozen fluffy meringue rolled around cream, raspberries and white chocolate served simply with whipped cream and fruits of the forest

© Apple & Blackberry Crumble £5.95

A baked apple and blackberry fruit filling topped with a crunchy gluten free crumble served with either whipped cream, ice cream or custard

© Crunchy Bailey Boo £6.75

3 scoops of vanilla ice cream drizzled in toffee sauce, Baileys Irish cream and Cadbury's crunchie
Have this as a sharer for £3.00 extra

© Hot Cherry Sundae £6.25

Layers of Clotted cream ice cream with a hot cherry sauce, topped with freshly whipped cream
Can be made dairy free upon request

Lotus Bischoff Cheesecake £6.95

A creamy vanilla cheesecake flecked with caramelised biscuit spread crunchy biscuit crumb served with freshly whipped cream, or ice cream

vv Passionfruit & Orange Cheesecake Ω© £6.75

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

PUDDINGS

Favourites

vv What a Load of Waffles £6.25

Two warm vegan Belgian waffles topped with dairy free vanilla ice cream and either toffee, raspberry or chocolate sauce

Ice Cream Desserts

vv=Vegan v=Vegetarian ©=Gluten Free* Ω=Dairy free*
*whilst some dishes do not directly contain allergens and ingredients unsuitable for some guests, we cannot guarantee that they are solely produced in a gluten free, dairy free or allergen free environment.

Crème Brulée £6.95

A deliciously smooth custard with a torched sugar topping served simply with homemade shortbread

vv Trillionaires Tart Ω© £6.95

Vegan chocolate pastry filled with a rich toffee & chocolate ganache topping served with a dairy free vanilla ice cream and chocolate sauce

v Grannies Caramel Apple Pie £6.25

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

Sticky Toffee Pudding £6.25

A generous portion of sticky toffee pudding made with dates and cream in a rich butterscotch sauce, served with custard, cream or ice cream

Chocolate Explosion £6.75

Layers of vanilla ice cream, mars bar, crunchie and chocolate sauce topped with freshly whipped cream and a Cadbury flake
Have this as a sharer for £3.00 extra

© Plain & Simple £5.95

Toffee, vanilla or a mix of both ice creams with a choice of chocolate, toffee or raspberry sauce
Can be made dairy free upon request with raspberry or no sauce

Deluxe Melted Chocolate Fudge Cake £6.95

A giant mouthful of chocolate pudding between two layers of dark moist chocolate drenched cake...a chocoholics dream

Tarte au Citron £6.75

A refreshing light dessert made with a zesty lemon filling in a baked sweet pastry served simply with whipped cream and fruits of the forest

Other Coffees & Liqueurs



Deluxe Hot Chocolate
£3.80



Liqueur Coffee
£5.95



Espresso
£2.85



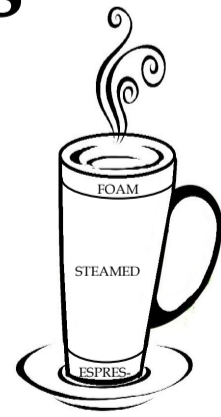
Pot of Tea
£2.80



Americano
£3.30*



Cappuccino
£3.45*



Latte
£3.50*



Baileys Latte
£5.95

Scan me for allergens



© = 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.