

The Menu

Starters

<i>vv</i> Sweet Potato Falafel ©Ω (433cal) £6.75 Lightly spiced falafel with a garlic & sesame hummus garnished with sliced pickled red onion
Prawn Cocktail (562cal) £7.25 Succulent chilled greenland prawns, crisp salad, sliced bread & butter and a classic marie rose sauce
<i>v</i> Creamy Garlic Mushrooms (643cal) £6.95 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) £7.00 Tender strips of chicken breast tossed in cajun spices and delicately grilled. Served with a crisp salad & sweet chilli dip
Smoked Haddock & Mozzarella Fishcake ©(497cal) £6.95 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

Beetroot and Goats Cheese © (626cal) £6.75 Slices of beetroot marinated in red wine vinegar, thyme and olive oil topped with grilled goats cheese
<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
Salted Chilli Tempura Prawns (330cal) £6.95 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

Halloumi Fries (634cal) £7.25 Cypriot Halloumi cheese deep fried, served with a crisp salad and a tangy chilli jam <i>*can be gluten free upon request</i>
Bao Bun with Teriyaki Beef (441cal) £7.25 An oriental steamed bao bun filled with teriyaki marinated beef strips with chilli, cucumber, spring and crispy onion served with rocket leaves and a sweet chilli dip. Double up & Share for an extra £5.00
To Share
<i>v</i> Topped Nachos Sharer © (1938cal) £13.50 Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole, peppers, onions & jalapeños Add steak or cajun strips for an extra £3.00
American Sharing Platter (1637cal) £16.95 Halloumi fries, onion rings, breaded 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

Pork Loin Stack (1059cal) £14.75 Grilled pork loins topped with slices of bacon drizzled with a rich cheese, mustard sauce with baked ham pieces
Grilled Gammon Steak ©Ω £13.95 A grilled 8oz Gammon topped with either a pineapple or a fried egg or why not try both for 99p extra
12oz Ribeye Steak © (946cal) £24.95 A popular steak choice served with fried mushrooms Add a sauce for £3.00
8oz Rump Steak © (553cal) £18.95 This tasty cut of steak is grilled to your liking with fried Mushrooms. Add a sauce for £3.00

The Mighty Mixed Grill (1624cal) £28.00 Not for the faint hearted. An 8oz rump steak, 4oz gammon, cajun chicken, 2 pork sausages, a pork loin, fried mushrooms, onion rings and a fried egg

Favourites

Steak & Kidney Pie (1028cal) £14.95 Lean and tender steak and kidney to make this traditional English pie topped with a mouth watering short crust pastry
Boozy Bullock Pie (890cal) £15.25 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) £14.50 Layers of pasta in a rich tomato sauce with mince beef

Fish

Whole Tail Scampi Ω (554cal) £12.95 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) £17.25 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) £18.95 A baked salmon fillet with a dill hollandaise sauce and lemon wedge

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) £12.95 Tender cauliflower & crunchy red peppers in a rich mildly spiced tomato based sauce served with white rice
<i>vv</i> Spiced Vegetable & Lentil Pie (605cal) £14.25 A vegan pastry filled with spiced cauliflower, spinach, carrots, peas, red lentils, potato, onions, garlic, ginger and tomato bound with coconut milk, mustard, cumin, coriander, chilli and garam masala served with a vegan gravy

Chicken

Rancho Grande © (664cal) £15.95 Chicken breast smothered in a Texan smoked barbeque sauce topped with melted cheese and crispy bacon
Katsu Chicken (747cal) £15.95 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
French Trimmed Chicken (489cal with no sauce) £16.95 French trimmed chicken pan fried with a choice of sauce:
Diane Sauce: A creamy brandy sauce of onions, mushrooms & mustard
Greek Sauce: © A creamy garlic, onion and tomato sauce
Cheese, Ham & Cider Sauce: A rich cheese sauce with cider, mustard & ham
Chicken Caesar Salad (1042cal) £14.95 Baby gem lettuce tossed in a robust Caesar dressing topped with grilled chicken, bacon, red onion, Sundried tomatoes, herbed croutons and shavings of parmesan cheese

Vegetarian

<i>v</i> Vegetable Lasagne (428cal) £12.95 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) £12.75 A classic risotto packed with flavour with slow roasted vegetables and bound with crème fraiche
<i>v</i> Four Cheese Farfalle (753cal) £12.95 Wild mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and a vegetarian parmesan entwined with farfalle pasta

“Triple Take” COMBO £20.95

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

Cajun Chicken Strips ©Ω (248cal) Grilled strips of chicken breast dusted with Cajun spices
Lasagne (352cal) Half a portion of the Italian classic
Southern Fried Chicken Mini Fillets (139cal) 2 mini chicken fillets in a tasty southern fried coating
Deep Fried Scampi Ω (458cal) 5 pieces of breaded whole tail scampi

Lamb Kofta (226cal) Two lamb kofta's made with cumin, coriander, mint and garlic
Pork Sausages (508cal) Two delicious popular sausages
Gammon ©Ω (295/233cal) A succulent 4oz gammon steak with an egg or grilled pineapple. Upgrade to an 8oz gammon for £2.95
Rump Steak ©Ω (250cal) 4oz Rump Steak grilled to your liking served with fried Mushrooms. Upgrade to an 8oz steak for £4

Bistro Selection

Available from 5pm

Gourmet Kebabs (1840cal) £17.95 Lamb kofta, Cajun marinated chicken & paprika beef kebabs with chargrilled wraps, shredded white cabbage, sliced red onion, tzatziki dip and either white rice or skin on fries
Pork Belly Duo with Cider Gravy (1382cal) £18.95 Pork belly slow roasted two ways accompanied with an apricot, sage and onion stuffing, Cider gravy, creamy herbed mash potato and seasonal vegetables
Hungarian Beef Goulash ©Ω (861cal) £16.95 A belly bursting Hungarian stew with Beef steak cooked in a spicy paprika, beef stock and tomato liqueur made with peppers and onions on a herbed mash and roasted vegetables

7oz Fillet Steak © (431cal) £27.95 The most prized cut of them all, our fillets are incredibly tender served with thick cut chips, fried mushrooms and grilled tomato
Ultimate Burger (1162cal) £16.50 A tasty beef burger and southern fried chicken pieces, topped with bacon, onion rings, cheese, sandwiched in a floured white roll, served with a salad, creamy coleslaw & chips

Short Rib ©Ω (1234cal) £18.95 Beef short rib slowly braised in a red wine, onion, carrots, mushroom and celery stock with garlic, thyme and rosemary served with creamy mash, vegetables and a thickened red wine gravy
Pork Ribs (1817cal) £16.95 Slow roasted pork ribs smothered in a barbeque sauce served with grilled buttered corn on the cob, skin on fries, coleslaw and salad
Stir Fry Teriyaki Chicken (978cal) £15.95 Tender chicken pieces in a rich soy Japanese sauce bond with sugar snap peas, peppers, water chestnuts, onion, garlic and baby corn on a bed of egg noodles

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

A Bit on the Side

Chips (216cal) £3.50	White Rice (254cal) £3.00	Vegetables £3.50	Sauces £3.00 each
Mash Potato (123cal) £3.25	Coleslaw (129cal) £2.75	Cheesy Garlic Ciabatta (591cal) £4.75	Peppercorn sauce (151cal)
Fried Mushrooms (62cal) £3.00	Side Salad (29cal) £2.95	Chunky Chips (282cal) £4.50	Creamy Stilton Sauce (279cal)
New Potato (264cal) £3.00	Garlic Ciabatta (396cal) £3.75	Sweet Potato Fries (552cal) £4.50	Diane Sauce (268cal)
Jacket Potato & Butter (349cal) £3.50	Onion Rings (558cal) £3.75	Spiral fries (598cal) £4.25	Garlic Sauce (362cal)
Mini Garlic Naan x 2 (213cal) £2.50	White Roll & Butter (295cal) £3.00	Baguette & Butter (403cal) £3.00	Dill Hollandaise (279cal)
			Greek sauce © (282cal)
			Cheese, Ham & Cider Sauce (423cal)

Starters

Beetroot & Goats Cheese (626cal)

Slices of beetroot marinated in red wine vinegar, thyme and olive oil topped with grilled goats cheese

Cajun Chicken Strips ©Ω (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 ©Ω (378cal)

Deep fried sweet potato falafel on 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

Breaded Plaice & Chips (570cal)

A breaded plaice fillet served with chips, mushy peas, tartare sauce and a wedge of lemon

Ham, Egg and Chips ©Ω (709cal)

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

Chilli Con Carne©Ω (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 £11.50

Two Course £17.00

Three Course £22.50

Early Diner Mains

Chicken Caesar Salad

Romaine lettuce tossed in a robust Caesar dressing topped with grilled chicken, bacon, red onion, herbed croutons and shavings of parmesan cheese

Sausage & Mash (772cal)

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

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

Puddings

v Grannies Caramel Apple Pie (769cal)

Buttery caramel & toffee filling 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

*Can be made dairy free upon request

Passionfruit & Orange Cheesecake ©Ω (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 Spiced Vegetable Pie (795cal)

A spiced spinach, cauliflower and lentil pie in a rice flour pastry served with mashed potato, carrots, peas and a vegan gravy

vv Cauliflower & Red Pepper Curry ©Ω (624cal)

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

Pork Rib (651cal)

A half rack of pork rib smothered in a rich barbeque sauce served with chips and salad

Cajun Chicken © (493cal)

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

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 to share £12.95

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

v Topped Nachos Sharer © £13.50

Stacked nacho chips topped with grated cheddar cheese, sour cream, salsa, guacamole, peppers, onions & jalapeños
Add steak or cajun strips for an extra £3.00

Build a Burger

£13.95

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

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

6oz 100% Beef Burger
Southern Fried Chicken Burger
v Plant Based Sausages
Cajun Chicken Burger
Spiced 8oz lamb 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

£9.95

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 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 £2 extra

Extra fillings £1.50 each

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

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
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

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.