



OUR CHEFS CREATE DISHES MADE WITH THE BEST LOCAL, SEASONAL INGREDIENTS. WE SERVE THEM WITH SKILL, HEART AND SOUL IN A BEAUTIFULLY BALANCED MENU – JUST FOR YOU.





## **STARTERS**



Homemade Soup of the Day: Served with crusty bread

Hearty bowl of Minestrone Soup: With a fresh basil parmesan crouton

> Salt & Chilli Squid: Squeezed lime & coriander

Scallops with Lemon Butter: Pan seared, tomato salsa, leaves & pesto

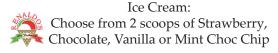
Smooth Chicken Liver Pate: Toast & sweet red onion chutney

Caprese Salad: Cherry tomatoes, plum tomatoes, beef tomatoes, sunblushed tomatoes, fresh basil, buffalo mozzarella & pesto dressing



## **DESSERTS**





Lemon Meringue Pie: Pouring Cream, Coulis

Chocolate Fudge Cake: Vanilla Ice Cream, Chocolate sauce

Sticky Toffee Pudding: Vanilla Ice Cream, Toffee sauce



## MAIN COURSES



Thai Green Curry - Breast of Chicken/King Prawn/ Vegetable Served with coriander rice and naan bread

Traditional Steak Pie: Served with fresh market vegetables, baby new potatoes & puff pastry lid

Classic Fish Supper: Battered haddock, served with garden peas, tartar sauce & fresh lemon

> Hot & Spicy Pizza: Fresh chillies, pepperoni & spicy sausage

Traditional Lasagne: Chefs' own recipe of egg pasta, minced beef, tomatoes, garlic & mozzarella

Arrabiatta: Fresh tomato napoli, torn basil, garlic & hot chillies

Cajun Chicken Breast Burger or Steak Burger Served with: a toasted brioche bun, onion rings, baby gem, tomato, coleslaw & fries. Add on the following - cheddar £1 / bacon £1

Ribeye Steak (£8 supplement): The juicest cut by far, best grilled, fast & furious, served garni with fries.



## 2 COURSES £12.95 3 COURSES £15.95 TWO MAINS AND A BOTTLE OF HOUSE WINE £30

