

This is just a small sample of our meals that are available all day every day from 11am.

Deep-fried Brie with sweet chilli sauce
Seasonal pate with apple & cider chutney and toast
Creamy garlic mushrooms topped with a cheese gratinee
Smoked salmon, king prawns and a lime and dill flavoured mayonnaise
Oven roasted succulent bar-b-que pork ribs
Potato skins, loaded with your choice of fillings:
chilli, bacon & mushrooms or feta cheese and sun dried tomatoes

Large salad with warmed chicken, garlic, herbs, tomatoes and crispy bacon pieces
Wild boar and leek sausages served with mash and gravy
Ham, two eggs, and fries
Prawn and smoked salmon chefs salad
Fillet of pork stroganoff with rice
Chicken Pesto, with onions, bacon, mushrooms and cream with pasta
Smoked haddock with cheese and chive mash, mornay sauce and a poached egg
Braised lamb shank served with a redcurrant and fresh rosemary gravy
Oven roasted succulent bar-b-que pork ribs
Chicken, ham & leek pie, veg & potato choice
Curry of the day, rice, pappadum and chutney
Beef lasagna, salad and garlic bread,
Greek salad with feta, olives and a tomato dressing
Large salad with warmed chicken, garlic and herbs, tomatoes and crispy bacon pieces
Chilli, rice, soured cream, cheese and tortilla chips
Steak and ale pie pot choice & veg
Chicken breast stuffed with garlic, cream cheese, bacon and white wine sauce
Fresh salmon served with a saffron and crayfish tail cream sauce
Seafood Thermador - a selection of fresh fish and seafood in a brandy cream sauce

From the grill

All grill items served with mushrooms, tomatoes, onion rings, fries / jacket

10oz Sirloin,
18oz mixed grill
10oz gammon
14oz rump

Vegetarian

Broccoli, mushroom and stilton lasagne, salad and garlic bread.
Savoury pancakes filled with garlic mushrooms. Salad and chips.

Lemon & ginger crunch
Creme brulee

Banoffee cream pie
Sticky toffee pudding
Chocolate fudge cake
Profiteroles with cream and hot-chocolate sauce
Mixed berry Eton mess

