

Early Evening Specials Menu

Starters

- Soup of the day (GF)
Crusty roll
- Prawn cocktail (GF)
Granary brown bread.
- Creamy garlic mushrooms (GF)
Crusty roll, Salad
- Potato boats with grilled cheese (GF)
Garlic mayo, Salad
- Brussels Pate (GF)
Toast, Onion chutney, Salad
- Battered chicken strips
Chilli dip, Salad
- Breaded Brie
Redcurrant jelly dip, Salad

Mains

- Chicken Parmesan
Chips, Salad, Coleslaw, Garlic mayo
- Grilled Gammon Steak (GF)
Egg or Pineapple, Beer battered onion rings, Slow roast tomato, Confit flat mushroom
- Steak & Ale Pie
Ale gravy, Puff pastry lid
- Grilled Cajun Chicken Salad (GF)
Sweet chilli mayo
- Beer Battered Cod
Mushy or garden peas, Lemon, Tartare sauce
- Breaded Whitby Scampi
Mushy or Garden peas, Salad, Lemon
- Home Made Italian Lasagne
Garlic Bread, Salad

All main meals served with optional, Chips/Potatoes & Vegetables/Salad

Please ask to see our dessert menu

Monday – Friday 5pm-7pm Saturday 5-6:30

- **1 Course £8.95**
- **2 Course £11.95**
- **3 Course £13.95**

(GF) Please notify a member of staff for some ingredients to be substituted

Please ask a member of staff about food allergies or intolerances

We take every precaution to preserve the integrity of our vegetarian-friendly, gluten-free, lactose-free and wheat-free dishes but we advise that these products are prepared and handled in a multifunctional kitchen environment. All products may contain seeds, traces of nuts or nut derivatives.

Fish may contain bones.

* - Denotes the weight of meat before cooking

All prices are inclusive of VAT

Items are subject to availability and we have the right to withdraw any offers at any given time.

Sides £2

- Sweet potato fries
- Garlic bread
- Coleslaw (GF)
- Onion rings
- Garlic crevettes
- Mac 'n' cheese
- Fries

Vegetarian Menu

Starters	Mains
<ul style="list-style-type: none">- Soup of the day (GF) Crusty bread- Creamy garlic mushrooms (GF) Crusty bread, Salad- Potato boats with grilled cheese (GF) Garlic mayo, Salad- Breaded Brie Redcurrant jelly dip, Salad- Garlic ciabatta (GF) Toasted ciabatta, Mushrooms, Garlic cream sauce, Grilled stilton- Antipasto (GF) Breaded brie, Olives, Onion chutney, Bread, Falafel	<ul style="list-style-type: none">- Vegetarian Parmesan Chips, Salad, Coleslaw, Garlic Mayo- Mushroom Stroganoff (GF) Creamy brandy sauce, Paprika, Mushrooms, Onion- Vegetable Lasagne Garlic Bread, Salad- Tomato & Basil Pasta Bake Garlic Bread, Salad- Spicy Bean Burger Chips, Salad, Sweet chilli dip- Teriyaki Stir Fry (GF) Wok fried vegetables, Rice <p>All main meals served with optional, Chips/Potatoes & Vegetables/Salad</p>

Please ask to see our dessert menu

- **1 Course £8.95**
- **2 Course £11.95**
- **3 Course £13.95**

(GF) Please notify a member of staff for some ingredients to be substituted

Please ask a member of staff about food allergies or intolerances

We take every precaution to preserve the integrity of our vegetarian-friendly, gluten-free, lactose-free and wheat-free dishes but we advise that these products are prepared and handled in a multifunctional kitchen environment. All products may contain seeds, traces of nuts or nut derivatives.

Fish may contain bones.

* - Denotes the weight of meat before cooking

All prices are inclusive of VAT

Items are subject to availability and we have the right to withdraw any offers at any given time.

Sides £2

- Sweet potato fries
- Garlic bread
- Coleslaw
- Onion rings
- Mac 'n' cheese
- Fries