



Starter Selection - The First Degree
(only offered for the 3-course menu)

Chefs' choice of a hearty homemade Soup of the day with crispy croutons.

Caesar Salad, crisp lettuce, crunchy croutons and a creamy garlic dressing.

Classic and ever popular Prawn Cocktail, served with a Marie Rose sauce on iceberg lettuce with brown bread and butter.

Chicken Wings, Tender, juicy and so delicious

Stuffed Mushrooms with melted cheese, bacon lardons and breadcrumbs alongside a simple salad

Italian Style Calamari Fritos with lemon and garlic aioli

Chicken pate with sourdough, caramelised onion, and Cornichons

**Lightly Fried Breaded Brie Wedges with a cranberry side sauce,
delicious!**

**Warm peppered mackerel fillet, pickled cucumber,
horseradish & dill oil**

**Tricolore, The perfect Italian Starter with tomatoes,
mozzarella and avocado.**

Your Main Dishes – The Second Degree

**Cumberland sausages with creamy mash, steamed peas and
chefs' secret gravy**

**Beef and Ale pie served with creamy mash seasonal vegetables
and our house gravy**

**Chicken and Leek pie served with creamy mash seasonal
vegetables and gravy**

Pork cutlets on fluffy white rice and our house salad

**Jerk chicken (spicy/ plain) with rice and peas, coleslaw, and
plantain**

Butter chicken curry with rice, naan bread, and yogurt

Creamy prawn linguine with garlic bread

**Chicken/ beef/ pork, roast with seasonal vegetables and house
gravy (£2.50 supplement).**

**Pan Fried Salmon served with buttered new potatoes, charred
vegetables and tender stem broccoli (£2.50 supplement)**

**Chicken Supreme with a creamy mushroom sauce and roast
potatoes with seasonal vegetables.**

Vegan cauliflower steak with asparagus and chef's sauce

Vegetable curry with rice and naan bread

**Vegetarian creamy mushroom pasta "Like Mamma used to
make"**

Desserts- the Third Degree

Strawberry and cream meringue.

Sticky toffee pudding.

Seasonal fruit salad.

Apple crumble and custard.

Jam Swiss roll with custard.

Eton Mess and strawberry glory.

Ice cream.

Cheese and Biscuits instead of dessert (£2.50 supplement).

Cheese and Biscuits as an extra course (£7.50 supplement).

After dinner Teas and Coffees and mint.

2 Courses. (Main Course and Dessert) £32.00

**3 Courses (Starter, Main Course and
Dessert) £37.00**

