

# Our evening treat

ENJOY A MIDWEEK TREAT WITH OUR FIXED PRICE DINNER MENU  
2 COURSES **15.50** | 3 COURSES **19.50**

Available Monday - Thursday from 5pm (Exc. Bank Holidays)

## STARTERS

**KING PRAWN COCKTAIL\*** dressed with lobster-flavour mayonnaise served with rustic bread

**OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS** in a garlic & mature Cheddar sauce, served with rustic bread (v)

**DUO OF PÂTÉ\*** coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, blackcurrant curd, baby gherkins and rustic bread

**CHARGRILLED LAMB KOFTAS** served with tzatziki and dressed slaw

## MAINS

**8oz RUMP STEAK** expertly aged for a firm texture and rich flavour. Served with triple-cooked chips, homemade onion rings and a thyme roasted tomato. Recommended medium

**HUNTER'S CHICKEN\*** chargrilled chicken breast, topped with smoked Cheddar and a 4oz gammon steak, served with triple-cooked chips and barbecue sauce

**FISH & CHIPS\*** beer-battered cod, served with triple-cooked chips, mushy peas and tartare sauce

**CHARGRILLED BEEF BURGER** served with mayonnaise, burger relish and homemade onion rings, served with skin-on fries

**8oz GAMMON STEAK AND FREE-RANGE EGGS** served with triple-cooked chips

**STONE-BAKED MEAT FEAST PIZZA** chicken, pork & fennel sausage, crispy bacon, mozzarella and a red onion chutney

**STONE-BAKED CAJUN CHICKEN PIZZA** Cajun spiced chicken with red chilli, roasted red pepper, mozzarella and red onion

**STONE-BAKED ROASTED VEGETABLE & PESTO PIZZA** red pepper, butternut squash, red onion, spinach and mozzarella (v)

**MOVING MOUNTAINS® BURGER** a plant-based burger with tomato, lettuce, red onion and burger relish served with skin-on fries (v)

## PUDDINGS

**BELGIAN CHOCOLATE BROWNIE\*** with chocolate sauce and Irish liqueur ice cream (v)

**APRICOT CRÈME BRÛLÉE** apricot compote in a classic brûlée with home-baked butter biscuits (v)

**STICKY TOFFEE PUDDING** topped with salted butterscotch sauce and custard (v)

**HOT DRINK AND MINI PUDDING** Choose one of our hot drinks with one of these mini puddings. Add a liqueur to your hot drink for an extra 1.35

Vegan caramel biscuit cheesecake (ve) | Crumble of the day\* (v) | Eton mess (v) | Belgian chocolate brownie\* (v) | Apricot crème brûlée (v)

Join us this Sunday?

Roasts with all the trimmings, a great range of gins and craft beers – all the ingredients for a cosy Sunday - don't forget to leave room for pudding! Book a table with a team member today.