

Our evening treat

ENJOY A MIDWEEK TREAT WITH OUR FIXED PRICE DINNER MENU
2 COURSES **15.95** | 3 COURSES **19.95**

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.