

Starters

Farmhouse Pate

With a Country Garden Chutney & Granary Toast £6.95

Prawn Cocktail

With Marie Rose Sauce & Granary Bread £7.50

Feta & Olive Salad

With Oregano infused Olive Oil £6.95

Tempura Battered King Prawns

With a Sweet Chilli Dip £7.25

Mains

Fresh Beer Battered Haddock

With Hand Cut Chips,
& choice of Mushy or Garden Peas £15.50

Pie of the Day

Puff Pastry Pie served with Creamy Mash,
Fresh Vegetables & Rich Gravy £14.75

Peri Peri Chicken (GF)

Char-grilled Chicken Fillet with Seasoned Fries,
Dressed Salad, Slaw & Peri Peri Sauce £13.50

Aberdeen Angus Cheese Burger

Char-grilled & topped with Coastal Cheddar,
Red Onion & Lettuce in a Brioche Bun with Fries & Slaw £13.50

Chicken & Bacon Caesar

Crisp Salad Leaves in a homemade Caesar Dressing
topped with Herbed Croutons & Parmesan £13.50

Calves Liver & Smoked Bacon (GF)

With Creamy Mash, Fresh Vegetables
& Rich Onion Gravy £15.95

Moroccan Vegetable Tagine (V)

Chick Pea & Vegetable Tagine,
served with Herbed Couscous & Crème Fraîche £13.50

Home Baked Gammon Ham (GF)

Great Garnetts Gammon Ham,
served with two Free Range Eggs & Hand Cut Chips £12.95



Char-Grilled Steaks

Aberdeen Angus Rib-Eye (GF)

28 Day Matured 10oz. £24.95

Aberdeen Angus Fillet (GF)

28 Day Matured 8oz. £27.95

Served with Hand Cut Chips, Chestnut Mushrooms,
Balsamic Glazed Tomato & Garden Peas

Or

Dressed Salad, Fries & Slaw

Add: Brandy & Peppercorn Sauce,
Blue Cheese Sauce or Garlic Butter £1.95

Desserts

Fruit Sorbet (GF/VG)

Raspberry & Mango-Passionfruit Sorbet
with fresh Fruit & a Fruit Coulis £6.75

Ice Cream Filled Pancake (V)

Vanilla Ice Cream & Roasted Nuts with a choice of
Belgian Chocolate or Butterscotch Sauce £6.50

Sticky Toffee Pudding (V)

Served with Vanilla Custard or Ice Cream £6.75

Baked Vanilla Cheese Cake (V)

Served with a choice of Sauces £6.95