2-Courses for £22 3-Courses £27

STARTERS

Creamy Baked Garlic Mushrooms

Cheddar Cheese Gratin & Toasted Sourdough (V/GF)

Riquito Honey Glazed Burrata, Heirloom Tomato Salad

Basil Pesto (V/GF)

Crispy Salt & Pepper Calamari

Garlic Mayo & Oriental Dressing

Crispy Chicken Tempura

Bang Bang Sauce, Chopped Peanuts & Fresh Chillies (GF)

Soup of the Day

Crusty Bread (GF)

Chilled Curried Mango Prawn Cocktail

Watermelon, Gem Lettuce, Coriander & Lime (GF)

Sliced Melon

Sorbet & Coulis (V/GF)

MAINS

Mac 'n' Cheese

Dijon Mustard, Spring Onions, Mature Cheddar Cheese & Fries (V)

Breaded Haddock

Side Salad, Tartare Sauce & Chips

Pan Fried Fillet of Salmon

Hollandaise Sauce, Creamed Potatoes & Peas (GF)

Steamed Mussels

Garlic, White Wine, Cream & Fries

Chicken Tikka Masala

Tender Marinated Chicken with Coriander Chillies, Fragrant Rice & Poppadum's (GF)

Pineapple and Prawn Salad

Cocktail Sauce & Fries (GF)

8oz Cheeseburger

Bacon, Peppered Mayo, Ketchup, Pickles, Tomato, Coleslaw & Fries

Breast of Chicken

Peppers, Mushrooms, Shallots, Rice & Dry Sherry Cream Sauce

DESSERTS

Cheesecake of the Day

(please ask your server for details)

Lemon Meringue Pie

Raspberry Ripple Ice Cream

Hot Chocolate Fudge Cake

Chantilly Cream & Dulce de Leche Ice Cream (GF)

Affogato (GF)

Apple Tart Tatin

Mint Choc Chip Ice Cream

Fruit Salad

Vanilla Ice Cream (GF)

Pannacotta

Fruit Compote & Vanilla Ice Cream (GF)

Selection of Ice Creams

(please ask your server for details) (GF)

SIDES

Fries £3.95 Costley's Coleslaw £3.95 Cajun Fries £3.95 Curried Coleslaw £3.95 Creamed Potatoes £,4.50 Garden Salad £3.95 Onion Rings €,4.50 Garlic Bread £3.95 Mac & Cheese £4.95 Seasonal Mixed Veg £4.50

Please advise us if you are aware of any Food Allergies, Intolerances or Dietary Requirements

(V) Dish is suitable for a vegetarian diet_

(GF) Dish can be adapted to be Gluten Free on request