# FROM THE SEA

FISH & CHIPS £17.95 GFA

Beer battered grimsby haddock served with mushy peas, tartare sauce, lemon wrap & twice cooked skin on chips

SCAMPI £15.95

Wholetail scampi coated in breadcrumbs, served with garden peas, tartare sauce, lemon wedge & twice cooked skin on chips

MOULES MARINIÈRE FRITES £19.95 GFA

Green lipped mussels cooked in garlic, shallots, white wine & cream, served with crusty bread & twice cooked skin on fries

SALMON FILLET £21.95 GF

Pan fried salmon with dauphinoise potatoes, vegetables, served with a creamy mussel & lemon herb sauce

SEAFOOD PLATTER £24.95

3 Scampi, 3 calamari, 3 jumbo prawns in garlic butter, haddock francaise & smoked salmon, served with house salad, twice cooked skin on fries, tartare sauce & sweet chilli dip

SEA BASS £21.95 GFA

Pan fried sea bass fillet with new potatoes, chorizo, peas & cherry tomato, served with a lemon herb butter & salsa verde

PAELLA £19.95

Spanish rice cooked in white wine, saffron, fish stock, with onion, bell pepper, garlic, tomatoes, peas, smoked paprika, parsley, mussels, prawns & calamari served with crusty bread

# LOADED SKIN ON FRIES

BEEF CHILLI £9.95 GF

Beef brisket, topped with jalapeños, cheese & garlic mayo

BACON, BBQ, CHEESE £9.45 GF Smoked streaky bacon, bbg sauce & cheese

CAJUN CHICKEN £9.95 GF

Chicken cooked in cajun spices, spring onions & creamy sauce

CHEESE & GRAVY £7.45 VEA/VGA/GFA Grated cheese & house gravy

# **SIDES**

TWICE COOKED SKIN ON FRIES £5.45 GFA With sea salt & rosemary

TWICE COOKED SKIN ON CHIPS £5.45 GFA With sea salt & rosemary

> HALLOUMI FRIES £6.45 VE With chipotle mayo

6 BATTERED ONION RINGS £5.45 VGA/GFA

HOUSE SALAD £3.95 VE/GFA With parmesan shavings & balsamic dressing

HOUSE SLAW £3.95 VE/GF

GARLIC BREAD £4.95 VGA/GFA

CHEESY GARLIC BREAD £5.95 VGA/GFA



We hope you'll leave room for pudding! All our desserts are homemade on the premises!

Be sure to ask your server for our desserts board! You wont be disappointed!

# THEME NIGHTS

MONDAY

**BURGER & PINT NIGHT** 

12noon - 8:30pm Menu Available

TUESDAY

THAI NIGHT

5pm - 8:30pm Menu Available

WEDNESDAY

**GRILL NIGHT** 

5pm - 8:30pm Menu Available

10oz Ribeye £26.95

7oz Fillet £26.95

1/2 Griled Chicken Breast £12.95

Steak & Chicken Combo £36.95

10oz Horseshoe Gammon Steak £16.95 4 Grilled King Prawns £5.95

**Speciality Chicken Sauces** 

Hot Piri Piri, Lemon & Herb, Honey & Mustard, BBQ

**Speciality Steak Sauces** 

Bernaise | Borderlaise | Mushroom | Peppercorn | Port & Stilton | Red Wine & Garlic

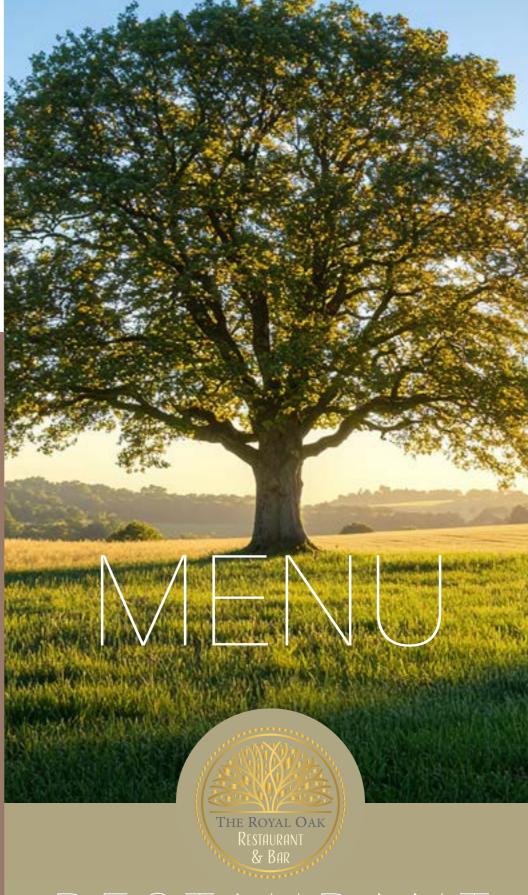
**THURSDAY CURRY NIGHT** 

5pm - 8:30pm

Menu Available

All meals may contain nuts or nut derivatives. Fish may contain small bones. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Please note: our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

VEA VG VGA GF GFA
Vegetarian Adaptable Vegan Vegan Adaptable Gluten Free Gluten Free Adaptable



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## **STARTERS**

#### HOMEMADE SOUP OF THE DAY £6.50 VE/VGA/GFA

Served with crusty bread & butter, ask your server for details or check our daily specials board

NACHOS £7.95 VE/VGA

Baked nachos topped with jalapeños, salsa & melted cheese, served with sour cream

#### FISHCAKE £8.95

Smoked haddock, prawn & chive fishcake coated in panko breacdrumbs, served with a sweet chilli dip

#### CALAMARI RINGS £8.50 GFA

Calamari rings coated in panko breadcrumbs, served with a chipotle mayo

#### BEEF MEATBALLS £7.95 GFA

In a spicy tomato sauce, served with crusty bread

#### CHICKEN STRIPS £8.50 GFA

Chicken coated in panko breadcrumbs with a sticky bbq dip

#### VEGAN STRIPS £8.50 vg

Vegan strips coated in panko breadcrumbs with a sticky bbq dip

#### BREADED BRIE £8.50 GFA

Brie wedges coated in panko breadcrumbs, served with a cranberry dip

#### KOREAN BELLY PORK £8.95 GF

Belly pork slices on courgette & carrot ribbons, peppers, onions, topped with korean sauce & sesame seeds

#### CHICKEN LIVER PÂTÉ £8.50 GFA

Smooth chicken livers cooked in whiskey, served with onion relish & brown toast

#### COMBO FOR 2 PEOPLE £16.95

2 Cheese potato skins, 4 crispy chicken strips, 4 scampi, 2 garlic bread, served with sweet chilli & bbq dips

#### GARLIC MUSHROOMS £8.45 VE/VGA/GFA

Button mushrooms cooked in a creamy garlic sauce, served with crusty bread



Please ask your server for our daily specials!
Starters, Mains & Homemade Desserts!





### **MAINS**

#### SPANISH CHICKEN POT £18.95

Pan fried chicken breast with chorizo, red onions, garlic, peppers, butter beans & potatoes cooked in a smoked paprika tomato sauce, served with crusty bread

#### ZEDY'S BEEF LASAGNE £17.95

Layers of minced beef cooked in a herb, garlic & tomato sauce layered with sliced cured meats (contains pork), topped with cheese sauce. served with garlic bread, house salad & chips

#### VEGETABLE LASAGNE £16.95 VE

Layers of mushroom, onions, peppers, aubergine, courgette cooked in a herb, garlic & tomato sauce, served with garlic bread, house salad & chips

#### SAUSAGE & MASH £15.95

3 Lincolnshire sausages served with peas, carrots, creamy mashed potatoes & onion gravy

#### VEGAN SAUSAGE & MASH £15.95 vg

Vegan sausages served with mashed potatoes, peas, carrots & onion gravy

#### POLLO A LA CRÈME £18.95 GF

Pan fried chicken breast with onion, mushroom & garlic in a creamy white wine sauce served with twice cooked chips & salad

#### CHEF'S HONEY GLAZED HAM £13.95 GF

Honey glazed ham served with 2 eggs, twice cooked chips & peas

#### HOMEMADE PIE OF THE DAY £17.95

Meat filling encased in shortcrust pastry served with twice cooked chips or mashed potatoes with vegetables & gravy, ask your server for details or check our daily specials board

#### HOMEMADE VEGAN PIE £17.95 vg

Mushroom, onion, celery, peppers, parsnip & carrots cooked in a tomato & herb sauce, encased in shortcrust pastry served with twice cooked chips or mashed potatoes with vegetables & gravy

#### THAI RED CURRY £16.95 VE/GF

Red curry with coconut milk, peppers, carrots, long beans, topped with fresh thai basil leaves. A traditional thai favourite, choose between chicken, vegetable or prawn +£2.50 supplement

#### BEEF CHILLI £15.95 GFA

Shredded beef brisket marinated in spices, slowly cooked in a mild tomato sauce, served with rice, tortilla chips & sour cream

#### VEGAN CHILLI £14.95 vg

Vegetables cooked in a mild tomato sauce served with rice, tortilla chips

#### PASTA OF THE DAY £14.95 VE/GFA

Pasta served with fresh homemade sauce & garlic bread, ask your server for details or check our daily specials board

#### KAI SAM LOT £16.95 GFA

Lightly battered chicken stir fried in a sweet chilli sauce served with mixed vegetables, cashew nuts, rice & prawn crackers

#### CHICKEN SCHNITZEL £16.95

Chicken breast coated in panko breadcrumbs, served with a garlic, parsley butter, twice cooked fries & salad

#### LAMB SHANK £21.95 GFA

Slow cooked lamb shank with creamy mashed potatoes, seasonal vegetables, served with a red current jelly & red wine mint sauce

# MEDITERRANEAN VEGETABLE RISOTTO £ 17.95 VE/GFA Aborio rice cooked in vegetable stock with courgette, red onion,

peppers, mushroom & cherry tomatoes. Add chicken +£2.00

# **GRILLS**

70z FILLET STEAK £28.95 GFA 10oz RIBEYE STEAK £28.95 GFA 80z SIRLOIN STEAK £26.95 GFA SURF & TURF £29.95 GFA

8oz Sirloin, 4 king prawns cooked in garlic butter

All our steaks are 32 day aged, grilled to your liking, served with roasted plum tomato, flat mushroom, onion rings & twice cooked skin on chips

#### 10oz HORSESHOE GAMMON STEAK £18.95 GFA

Grilled horseshoe gammon steak (choose between egg, pineapple or both), roasted plum tomato, flat mushroom, onion rings, served with twice cooked skin on chips,

#### STEAK SAUCES £2.75 EACH VE/GFA

Mushroom | Peppercorn | Port & Stilton | Red Wine & Garlic

#### SLOW COOKED BBQ RIBS Half £17.95, Full £24.95 GFA

Succulent slow cooked pork ribs marinated in our secret rub & house bbq sauce, served with onion rings, house slaw & twice cooked skin on fries

#### SLOW COOKED BBQ RIBS & CHICKEN COMBO £21.95

Half rack of pork ribs marinated in our secret rub, cajun chicken breast & house bbq sauce, served with onion rings, house slaw & twice cooked skin on fries

#### HUNTERS CHICKEN £16.95 GFA

Grilled chicken breast with streaky bacon covered in house bbq sauce & topped with melted cheese, served with salad & twice cooked skin on chips

#### HALLOUMI BURGER £15.95 VE/GFA

Grilled honey halloumi, lettuce, tomato, red onion, gherkins & garlic mayo, served in a toasted brioche bun with onion ring, house slaw & twice cooked skin on fries

#### CAJUN CHICKEN BURGER £16.95 GFA

Grilled chicken breast marinated in cajun spices, lettuce, tomato, crispy onions, gherkins & blue cheese sauce, served in a toasted brioche bun with onion ring, house slaw & twice cooked skin on fries

#### BANGKOK BURGER £15.95 VE/VG

Vegan burger with mixed vegetables, coriander, chilli, lemon grass & lime leaf, coated in black onion, sesame & cumin seeds with crunchy red lentil crumb, lettuce, tomato, crispy onions, gherkins & chipotle mayo, served in a toasted brioche bun with onion ring, house slaw & twice cooked fries

#### BEEF BURGER £16.95 GFA

Grilled 6oz beef burger with bacon topped with cheese, burger relish, lettuce, tomato, crispy onions, gherkins & burger sauce, served in a toasted brioche bun with onion ring, house slaw & twice cooked fries

#### STILTON BURGER £16.95 GFA

Grilled 6oz beef burger topped with bacon, stilton, lettuce, tomato, crispy onions, gherkins, served in a toasted brioche bun with onion ring, house slaw & twice cooked fries

# **SALADS**

#### GRILLED HALLOUMI £15.95

Halloumi with mixed leaves, cucumber, carrot, peppers, red onion, cherry tomatoes, croutons & pesto mayo

#### GRILLED CAJUN CHICKEN £16.95

Grilled chicken with mixed leaves, cucumber, carrot, peppers, red onion, cherry tomatoes, croutons & pesto mayo

#### COUSCOUS £15.95

Choose between chicken, halloumi or prawn +£2.50 supplement.

Couscous, mint, coriander, spring onions, peppers & red onion, carrot, courgette, cherry tomato, cucumber with a chilli & lime dressing