



### WHILST YOU DECIDE...

Marinated mixed olives.	£ 4
Homemade bread.	£ 3.5
Antipasti platter	£ 14

### APPETISERS

Chefs soup, homemade bread.	£ 8
Mackerel pate, cucumber, toast.	£ 8
Butter tiger prawns, garlic, cumin, chilli & homemade bread.	£ 9
Honey baked Camembert, roasted garlic, chutney, homemade toasted bread.	£ 11
Chicken Caesar.	£9 / £15
Greek salad.	£ 9 / £15

### SIDES AND SHARERS

Green leaf salad.	£ 4	Green Vegetable bowl.	£ 4
Garlic bread ADD MOZZARELLA +£1.	£ 4	Potato bowl - New/Sautéed/Mash.	£ 4

### MAINS

Pesto tomato & mozzarella chicken breast, green vegetables, buttered herb crushed new potatoes.	£19
Mariners Pie, creamy white wine & dill sauce, cheesy mashed potato.	£ 19
Chargrilled Sirloin steak, hand cut triple cooked fries, oven roasted tomato, field mushroom, parmesan rocket salad. ADD PEPPERCORN OR STILTON SAUCE +£2	£ 28
Today's catch please ask.	£ Market Price
3 bean & roasted pepper chilli, spicy rice, sour cream. ADD CHICKEN +£3	£ 16.5
King prawn, tomato, chorizo linguine pasta. (Available as gluten free please ask)	£ 18.5
Broccoli, walnut and blue cheese conchiglioni rigati pasta.	£ 16.5

*Pasta dishes served with a choice of homemade bread or a green leaf salad bowl. (Or have both for £2)*

### AFTERS

Chefs crumble, custard / cream / ice cream.	£ 8.5
Sticky toffee pudding, toffee sauce, vanilla ice cream.	£ 8.5
Cheesecake, white chocolate, pistachios, raspberry.	£ 8.5
Lemon posset, crushed biscuit, fresh fruit.	£ 8.5
Chocolate brownie, honeycomb, vanilla ice cream.	£ 8.5
Ice cream / Sorbet selection.	£ 6
Cheddar, Red Leicester, Stilton, Camembert, chefs chutney & artisan biscuits.	£ 10

ADD TAYLORS VINTAGE PORT +£4

*Food allergies and intolerances - We can cater for most dietary requirements. However if you have any specific needs, please discuss your requirements with a member of our team.*

