EST. 2002

PENDLETONS

good food good wine good times

WHILST YOU DECIDE…

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

APPETISERS

Chefs soup, homemade bread.	£ 8
Butter tiger prawns, garlic, cumin, chilli & rocket.	£ 9
Whitebait, tarter sauce.	£9
Honey baked Camembert, roasted garlic, chutney, homemade toasted bread.	£ 12
Chicken Caesar.	£ 9 / £ 16
Greek salad.	£ 8.5 / £ 15

SIDES AND SHARERS

Green leaf salad.	£ 4	Green Vegetable bowl.	£ 4
Garlic bread ADD MOZZARELLA +£1.	£ 4	Potato bowl .	£ 4

MAINS

Oven Baked chicken breast, creamy mustard bacon leeks, buttered new potatoes & green vegetables.	£ 19
Mariners Pie, creamy white wine & dill sauce, cheesy mashed potato.	£ 19
Field to fork pie, lentil, carrot, chestnut mushroom, leek & tomato, sweet potato & cauliflower mash, green leaf salad or garlic bread.	£17.5
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
Green garden Lasagne.	£ 16
King prawn, chorizo, tomato sauce, linguine pasta.	£ 16.5

(Pasta dish available as gluten free please ask)

AFTERS

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

ADD **TAYLORS VINTAGE PORT +£4.5**

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.