

DINNER MENU

| | |
|---|-------|
| Roasted tomato & red pepper soup | 5.50 |
| Caesar salad with crispy bacon & poached egg | 7.50 |
| Chicken liver parfait, red onion marmalade & toast | 6.00 |
| Pigeon terrine with cornichons & toast | 6.50 |
| Dill cured mackerel with dill & mustard sauce | 7.50 |
| | |
| Smoked haddock, salmon & prawn fish pie, vegetables | 14.00 |
| Steak ale & mushroom pie, vegetables, mash or chips | 14.00 |
| Aubergine Parmigiana baked with Mozzarella | 11.00 |
| Lamb's liver & bacon, mash & vegetables | 12.50 |
| Pressed lamb shoulder with greens, carrots & mash | 16.50 |
| Sirloin steak with garlic butter & chips | 19.50 |
| | |
| Chips, mash, mixed leaf salad or vegetables | 2.50 |
| | |
| Bread and butter pudding | 6.50 |
| Chocolate torte, salted caramel sauce & vanilla ice cream | 6.50 |
| Blueberry & almond tart | 6.50 |
| Vanilla panna cotta with strawberries | 6.50 |
| Sticky toffee pudding, vanilla ice cream | 6.50 |
| Ice Creams: vanilla, chocolate, pistachio | 6.50 |
| Sorbets: raspberry, blackcurrant, mango | 6.50 |
| Selection of English cheeses | 7.50 |
| | |
| pudding Wine – Tabali <i>late harvest</i> Muscat 2016 Chile (125ml) | 6.50 |
| Cafétière Coffee, Decaff | 2.50 |
| Tea: English Breakfast, Earl Grey, Green, Camomile, Peppermint | 2.00 |

Food allergies & intolerances: please speak to our staff about the ingredients in your meal, when making your order. Thank you.