

## DINNER MENU

Leek & potato soup	5.50
Smoked mackerel pâté with toast	5.75
Chicken liver parfait with onion marmalade & toast	6.00
Gravadlax with dill & mustard sauce	9.50
Goats cheese & beetroot salad with a walnut oil dressing	7.50
Smoked haddock, salmon & prawn fish pie, vegetables	14.50
Steak ale & mushroom pie with vegetables, mash or chips	14.50
Chicken, ham and leek pie with vegetables, mash or chips	14.50
Vegetable stir fry with hoisin and noodles	12.00
Red Thai fish curry with rice	15.50
Lamb's liver & bacon with mash and vegetables	13.50
Lamb shawarma with aubergine, courgette and couscous	16.00
Sirloin steak with garlic butter and chips	19.50
Chips, mash, side salad or vegetables	2.50
Bread and butter pudding	6.50
Chocolate & walnut brownie, chocolate sauce, vanilla ice cream	6.50
Vanilla panna cotta with raspberries	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Blackberry & apple crumble with cream or custard	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Sorbets: mango, raspberry, blackcurrant	6.50
Selection of English cheeses with biscuits	7.75
pudding Wine – Palazzina 2015 <i>Moscato d’Asti</i> (125ml)	6.75
Cafetière 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.