

DINNER MENU

Roasted tomato & red pepper soup	5.75
Soused mackerel fillet	7.50
Chicken liver parfait, red onion marmalade & toast	6.50
Caesar salad with crispy bacon & poached egg	7.25
Gravadlax with dill & mustard sauce	9.75
Smoked haddock, salmon & prawn fish pie, vegetables	15.50
Steak ale & mushroom pie, vegetables, mash or chips	15.50
Aubergine Parmigiana baked with Mozzarella	12.50
Mediterranean vegetable caponata with cannellini beans	12.50
Pressed lamb shoulder with greens, carrots & mash	18.50
Flat Iron steak with garlic butter & chips (cooked medium rare)	15.00
Sirloin steak with garlic butter & chips	19.50
Chips, mash, vegetables	2.50
Chocolate & walnut brownie, chocolate sauce, vanilla ice cream	6.75
Bread & butter pudding	6.75
Vanilla panna cotta with strawberries	6.75
Sticky toffee pudding, vanilla ice cream	6.75
Summer pudding with cream	6.75
Ice Creams: vanilla, chocolate, pistachio	6.75
Sorbets: mango & passionfruit, raspberry, lemon	6.75
Pudding Wine – Palazzina 2015 <i>Moscato d’Asti</i> (125ml)	6.75
Cafetière Coffee, Decaff	2.50
Tea: English Breakfast, Earl Grey, Green, Peppermint	2.00

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