

DINNER MENU

Spiced pumpkin soup	5.95
Smoked mackerel pâté with toast	6.75
Chicken liver parfait, red onion marmalade & toast	6.95
Warm goat's cheese salad with beetroot & walnut oil dressing	8.75
Gravadlax with dill & mustard sauce	9.95
Smoked haddock, salmon & prawn fish pie, vegetables	15.50
Steak ale & mushroom pie, vegetables, mash or chips	15.50
Aubergine Parmigiana baked with Mozzarella	13.50
Mushroom Korma with rice	13.50
Pressed lamb shoulder with greens, carrots & mash	19.50
Lamb's liver & bacon with mash & vegetables	15.50
Flat Iron steak with garlic butter & chips (cooked medium rare)	15.50
Sirloin steak with garlic butter & chips	19.50
Chips, mash, vegetables, mixed leaf salad	2.75
Chocolate & walnut brownie, chocolate sauce, vanilla ice cream	7.50
Bread & butter pudding	7.50
Praline panna cotta with butterscotch sauce	7.50
Sticky toffee pudding, vanilla ice cream	7.50
Blackberry & apple crumble with cream or custard	7.50
Ice Creams: vanilla, chocolate, pistachio	7.50
Sorbets: mango & passionfruit, raspberry, lemon	7.50
Selection of English cheeses & biscuits	8.50
pudding Wine – Palazzina 2015 <i>Moscato d'Asti</i> (125ml)	7.50
Cafetière Coffee, Decaff	2.75
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.