

PUB DINNER MENU

Chicken, wild mushroom, smoked bacon and red wine pie

A short pastry case filled with chicken, wild mushrooms and bacon in a rich red wine gravy, accompanied by a medley of vegetables

Slow cooked lamb shank in a mint infused jus

A lamb shank cooked slowly in a mint infused gravy, accompanied by a medley of vegetables

Beef Massaman curry

Diced beef cooked in a fragrant and flavoursome Thai inspired curry sauce topped with toasted peanuts, accompanied by a pan-fried roti

Salt and pepper squid with spring onions and fresh chillies

Squid rings marinated with salt and pepper and Chinese rice wine, fried and finished with spring onions and fresh chillies

Sweet potato, spinach and butter bean stew (VG)

A tasty stew of diced sweet potato, wilted spinach leaves and a blend of cumin, coriander and paprika

All main courses are served with your choice of boiled rice, creamy mashed potato or hand cut chips

Eton Mess

A mixture of strawberries, meringue and whipped cream with a deep raspberry coulis

Old fashioned treacle tart

A sweet pastry case loaded with a luxuriously sticky lemony and golden syrup filling, served with ice cream

Apple crumble

Lightly stewed apple topped with a rolled oat crumble,, delicious with custard or clotted cream

£17.50 per person

Tea, cappuccino, latte or espresso £1.75