



Tuesday 14<sup>th</sup> September

**Starters...**

French Onion Soup with Fresh Bread £6

Chicken Liver Parfait Served with Chutney and Brown Toast £9

Locally Grown Tomatoes and Mozzarella Salad £8

Baked Camembert served with Homemade Chutney and Fresh Bread £10

Charcuterie - A Selection of Salami and Parma Ham served with Olives, Stuffed Peppers, Hummus and Fresh Bread £10

Smoked Salmon with Brown Bread and Butter £8

Smoked Mackerel Pate with Pickled Cucumber and Brown Toast £8

Scallop and Bacon Salad – Starter Size £8 or Main Size £13

**Mains...**

Smoked Haddock Kedgeree £12

Battered Fish and Chips Served with Peas and Tartare Sauce £14

Vegetable Chilli Served with Rice £14

Pan Fried Liver and Bacon with Onion Gravy, Mashed Potato and Vegetables £14

Vegetable Quiche with Frites and a Side Salad £12

Ham, Egg and Chips £13

Sirloin Steak with Fried Onions, Field Mushroom and Chips with Salad or Vegetables £18

Zarzuela – A Northern Style Spanish Casserole of Fish, Gambas, Squid and Peppers in a Chilli and Tomato Sauce £16

**Desserts...**

Treacle Tart with Custard £6.50

Banoffee Pie with Clotted Cream Ice Cream £6.50

Bakewell Tart with Custard £6.50

Chocolate Chip Cheesecake with Clotted Cream Ice Cream £6.50

Bread and Butter Pudding with Custard £6.50

Selection of Ice cream: - Honeycomb, Salted Caramel, Chocolate, Clotted Cream, strawberry, Mango Sorbet - 1 Scoop £2.00, 2 Scoops £4.00 or 3 Scoops £5.00

Selection of Local Cheese Severed with Biscuits and Homemade Chutney £10