



Breads...

Selection of Fresh Breads with Balsamic Vinegar, Chilli Oil and Extra Virgin Olive Oil £5 (Add Hummus for £1)

Garlic Bread £5

Garlic Bread topped with Cheese £5.50

Toasted Bread topped with Sundried Tomato and Olive Paste £5

Tapas...

Creamy Garlic Mushrooms

Salt and Pepper Squid

Selection of Salamis

Fish Goujons

Tiger Tail Prawns in Garlic Butter

£6 each or £22 for four

Starters...

Soup of the Day with Fresh Bread £7

Charcuterie – Selection of Salamis and Parma Ham with Olives, Hummus and Fresh Bread £10

Avocado and prawns in a marie rose sauce £9

Smoked Salmon with Brown Bread and Butter £9

Chicken Liver Parfait with Homemade Chutney and Toast £9

Tomato and Mozzarella Salad £9

Local Asparagus with butter, parmesan and a poached egg £9

Moules Marinere – Starter £10 Main with Frites £15

Baked Camembert Served with Homemade Chutney and Fresh Breads £10

Mains...

Sirloin Steak with a Field Mushroom, Fried Onions and Chips with Salad or Vegetables £22

Battered Fish and Chips with Peas and Tartare Sauce £14

Thai Green Vegetable Curry with Rice and Poppadum £14

Pan Fried Gammon Steak, Double Egg and Chips £15

Slow roasted lamb shank with a red wine sauce, Dauphinoise Potatoes and vegetables £17

Greek Salad- Salad tossed in a lemon dressing with Feta Cheese, Olives and Mint £13

Spanish Lamb Casserole with Mashed Potato and vegetables £15

Extras and Sides...

Selection of Seasonal Vegetables £4

Dressed Mixed Salad £4

Tomato and Onion Salad £4

Chips or Frites £4.50

Olives £3

Selection of Sandwiches on request £7

Desserts...

Apple crumble with custard £7

Bread and Butter Pudding with Custard £7

Treacle tart with custard £7

Mixed Fruit Trifle £7

Banoffee Pie £7

Chocolate And Amaretto Cheesecake £7

Selection of Ice cream - Salted Caramel, Clotted Cream, honeycomb, chocolate, Strawberry, Mango Sorbet - 1 Scoop £3.00, 2 Scoops £5.00 or 3 Scoops £6.00

Selection of Cheese served with Biscuits and Homemade Chutney £10