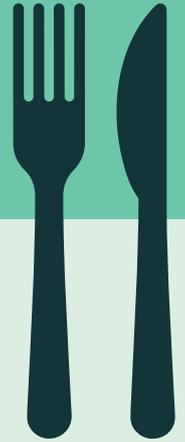
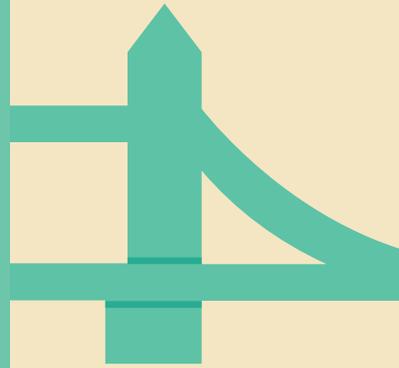


SET
MENU

STARTERS

CAJUN SPICED CORN RIBS (V) (GF) 414KCAL
With red cabbage slaw, BBQ sauce.

CRISPY FRIED BUTTERMILK CHICKEN TENDERS 544KCAL
With baby lettuce hearts, Caesar dressing.

NACHOS (V) 1325KCAL
Smoked cheese sauce, tomato salsa, guacamole, sour cream, jalapenos, spring onions.

MUSHROOM & TRUFFLE ARANCINI (V) 315KCAL
Mushroom and truffle risotto balls with mixed leaves and truffle oil.

SIDES

6 EACH

TRIPLE COOKED CHIPS (V) 253KCAL

RED CABBAGE SLAW (V) (GF) 54KCAL

SKIN ON FRIES (VG) (GF) 338KCAL

TOMATO AND RED ONION SALAD (V) (GF) 182KCAL
With balsamic dressing.

MIXED LEAF SALAD (V) 68KCAL
With French dressing.

FOOD ALLERGIES & INTOLERANCES

(V) Vegetarian (VG) Vegan (N) Nuts (GF) Gluten Free

(VGO) Vegan Option Available

MAINS

FISH & CHIPS 1100KCAL
Fresh hand battered haddock fillet, triple cooked chips, mushy peas and tartare sauce.

STEAK & CORNISH ALE PIE 1068KCAL
With mashed potato, mushy peas and a rich onion gravy.

PENNE ARRABIATA (V) (VGO) 1527KCAL
A fiery hot red chilli and garlic tomato sauce, served with mix leaves, and mezzaluna garlic bread.
Add chicken 395KCAL **+6, or salmon** 368KCAL **+8**

CLUCKY FRIED BUTTERMILK CHICKEN BURGER 1422KCAL
Crispy Buttermilk fried chicken and red cabbage slaw, smothered in Buffalo sauce and blue cheese sauce in a toasted brioche style bun served with skin on fries.

10oz SIRLOIN STEAK (GF) 642KCAL
With triple cooked chips, salsa Verde Beef jus, sauteed kale, watercress – bearnaise or green peppercorn sauce.
Supplement +7.50

DESSERTS

BELGIAN CHOCOLATE AND RASPBERRY TART (VG) 431KCAL
With fresh raspberries, coulis, raspberry sorbet.

LEMON MERINGUE PIE (V) 544KCAL
With raspberries and raspberry coulis.

FRESH MANGO AND PINEAPPLE, BERRIES, MINT AND RASPBERRY SORBET (VG) 273KCAL

