

SPRING EARLY BIRD WITH CASTER'S

STARTERS

Broccoli & stilton soup (v)

served with miniature loaf and balsamic butter

Bruschetta (v)

Marinated tomatoes in garlic and basil on toasted bread

Homemade chicken liver pâté (GF)

Served with homemade chutney and toasted brioche

Deep fried calamari (GF)

Accompanied with aioli and lemon

Caramelised red onion & sage sausage rolls

served with dressed rocket and tomato salsa

Mozzarella pizza bread (v) (GF)

Cheesy garlic focaccia (v) (GF)

MAINS

Truffle chicken supreme (GF)

Truffle mash potato, spring greens and chicken jus

Verde rigatoni pasta (v)

Served with spring greens, pesto and toasted pinenuts

Traditional fish & chips (GF)

Catch of the week, crushed peas, tartar sauce and lemon

Wild Mushroom & tarragon risotto (v) (GF)

Steak, onion & mushroom pie (GF)

Served with triple cooked chips and spring vegetables

Pan fried SeaBass (GF)

Duo of cauliflower, parmentier potato, tarragon oil

Traditional bangers & mash

Creamy mash potato, Cumberland sausage, savoy cabbage

Halloumi pasta with lemon, mint and mixed nuts (v)

Pea, mint & feta risotto (v)

One course, plus glass of wine, guest beer or soft drink £11.95

Two course, plus glass of wine, guest beer or soft drink £13.95

Dishes may contain allergens

If you have any dietary requirements, please speak to a member of staff.

GREAT FOOD – GREAT SERVICE – GREAT TIMES