

MAY AND JUNE

DINNER MENU

Served daily from 6.30pm

DINE IN STYLE

For a set price enjoy:

A 3 course dinner - Drink on arrival - £5 chip

Sunday to Thursday £25/Friday and Saturday £27

Supplements apply on a selection of dishes indicated by 

APPETISERS

Marinated olives

£3

A selection of warm breads with olive oil, houmous and sun blush tomatoes

£3

A selection of warm bread with butter

£2

STARTERS

Tomato and red pepper soup, warm focaccia V RGF

£5

Napoleons Classic prawn cocktail with brown bread and butter RGF

£7

Chinese style barbecue pulled pork, warm pancakes, plum sauce, cucumber and spring onion

£6.50

Garlic roasted field mushrooms baked with crumbled goat's cheese on a poppy seed croute RVG

£6.50

Toasted bagel, smoked salmon, softly poached egg, hollandaise RGF

£7


Charred corn, quinoa and mango salad, avocado dressing spiked with chilli and coriander VG GF

£6.50

MAINS

Tandoori baked chicken breast, vegetable biriyani, korma cream GF
£14.50

Chargrilled sirloin steak, boulangère potatoes, Bourguignon sauce GF
£16

Rack of lamb, minted potato purée, French style peas, port jus GF
£19 

Pan fried duck breast, thyme scented fondant potato, buttered kale and black cherry jus GF
£16

Beer battered cod loin, triple cooked chips, mushy pea purée, buttered sourdough
£15

Pea, hazelnut and watercress risotto, garlic ciabatta croute VG
£12

Roasted vegetable and lentil cottage pie, Wensleydale mash, Henderson's gravy GF V
£12


All mains served with a selection of vegetables


GRILLS

Chicken breast £14.50

Fillet of Sea bass £14.50

8oz Sirloin steak £16

10oz Ribeye steak £20 

8oz Fillet steak £22 

Above grills served with hand cut chips, grilled tomato, flat cap mushroom and onion rings RGF

We recommend the following sauces to complement your grill

Pepper £2 GF Diane £2 GF

Key
V - Vegetarian
VG - Vegan
GF - Gluten free
RGF - Request gluten free
RVG - Request vegan alternative

BURGERS

Wagyu beef burger on a pretzel bun with smoked pancetta and jack cheese
£14

Served with sweet potato fries, onion rings and relish

Beetroot and quinoa burger on toasted sesame bun with barbecue pulled
aubergine and cheese VG
£12

Served with roasted onion and pepper loaded sweet potato

SIDES

Hand cut chips
Onion rings
Creamed potatoes V GF
Tossed salad V GF
£2.50

DESSERTS

Warm lemon drizzle pudding, vanilla custard and candied lemon
£5

Dark chocolate and Malteser cheesecake, butterscotch sauce
£5

Mango and passionfruit posset, coconut granola
£5

Warm raspberry and frangipane tart, vanilla ice cream VG
£5

A selection of ice creams RGF
£5

European cheese, celery, fruit and biscuits RGF
£7



.All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients.

*Please advise our staff if you have a food allergy or intolerance before ordering.
Full allergen information is available upon request.*