

Starters

Hot & Spicy Cajun Chicken Strippers © £4.85

Tender strips of chicken breast that have been tossed in cajun spices and delicately grilled. Served with a fresh crisp salad and chilli dip

v Golden Breaed Mushrooms £4.65

Choicest mushrooms, bread crumbed, deep fried and presented with fresh crisp salad and a pot of garlic mayonnaise

Soup of the Day £4.25

A crock pot of delicious soup made with finest fresh seasonal ingredients. Ask for today's choice

Spicy White Crab Cakes £4.85

3 crispy fishcakes made with white & brown crab meat flavoured with mustard, celery & cayenne pepper coated in breadcrumb flecked with coriander. Served with salad and a mayonnaise dip

Loaded Potato Skins £4.95

Boats of potato skins served with a light salad garnish, simply choose your filling

Ham & Cheese / Mushrooms and Stilton (v)

Prawn Cocktail £5.25

Our prawn cocktail is certainly a plateful. Succulent chilled Norwegian prawns, served with a crisp salad, brown bread & butter and a classic sauce dressing

BBQ Spare Ribs © £5.25

Two meaty ribs slowly cooked in BBQ sauce and served with a salad garnish

v Creamy Garlic Mushrooms £4.85

Mushrooms served in a creamy sauce made with double cream, tomato puree and fresh garlic drizzled on slices of fresh garlic bread and accompanied with a crisp salad

Goujons of Lemon Sole £4.95

Strips of sole lightly breaded and deep fried until golden. Served with a crisp salad and garnished with a twist of lemon and tartar sauce

Marinated King Prawns £5.45

5 succulent prawns with a light garlic and herb marinade and served with crisp salad

Duo of Prawns £4.85

2 filo wrapped prawn twisters and 2 breaded butterfly king prawns, served with crisp salad and chilli dip

Peking Duck Spring Rolls £4.85

2 delicious duck pancakes with hoi-sin sauce and spring onion served with a fresh, crisp salad

Moules Mariniere © £5.95

Mussels in whole shells steamed in a white wine and herb sauce, served with bread - please note the bread is not gluten free

v Melon Refresher © £3.25

Fans of melon served on a bed of raspberry coulis and garnished with fruit

Whitebait £4.95

Our fillet of whitebait is deep fried to a crispy finish, simply served with a tartar sauce dip and bread

Pint of Prawns ½ Pint £4.85/Pint £5.85

Whole prawns with the heads and tails, served in a pint or half pint mug with a tangy garlic mayonnaise

COMBO STARTERS TO SHARE

v American Sharing Platter £9.20

Not for the feint hearted. Potato skins, crispy onion rings, breaded mushrooms, Mozzarella Sticks, jalapeno peppers with cream cheese and garlic ciabatta. Served on a wooden platter with Texan bbq and garlic mayonnaise dips

Assorted Sharing Platter £9.20

A selection of favourites including tempura chicken fillets, whitebait, Cajun chicken strips, prawn twisters, and cheesy garlic ciabatta. Served on a wooden platter with sweet chilli sauce and garlic mayonnaise dips

The Sunday Roast

Served between 12noon and 4pm every Sunday
All our Ala Carte main Courses on a Sunday are served with chips
and seasonal vegetables and a bowl of salad if requested

In addition to our full Ala Carte Menu we offer the following Traditional Roast Dinners served with
Creamy mashed potato, Roast Potatoes, market vegetable, stuffing and Yorkshire pudding

All Roast Dinners £8.95

Traditional Roast Beef

Succulent Roast Pork

Roast Leg of Lamb

Roast Breast of Chicken

GO LARGE

GO LARGE

GO LARGE

**WHY NOT 'GO LARGE' ON YOUR SUNDAY ROAST
FOR JUST £1.75 EXTRA YOU HAVE THE CHOICE OF TWO MEATS
WITH YORKSHIRE PUDDING AND STUFFING**

Main Courses

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

" Triple Take " COMBO.....£11.95

This popular meal for one person enables you to make up your own winning combination. Pick 3 from the selection

Rump Steak ©

4oz Rump Steak grilled to your liking

Beer Battered Fish

Beer Battered 7 oz fillet of fish

Deep Fried Scampi

6 pieces of breaded whole tail scampi

Mercian Sausage

Two delicious slightly spiced sausages

Crispy Chicken Fillets

Crispy chicken fillets in a light batter

Cajun Chicken Strips

Tender chicken strips lightly dusted with Cajun spices

Gammon ©

A succulent 4oz gammon steak

Pork Steak ©

A lean grilled loin of pork

Butterfly King Prawns

4 large prawns marinated in a garlic and herb
coating cooked to perfection

Spicy White Crab Cakes

3 Crispy coated Fishcakes with white & brown
crab meat spiced with mustard & cayenne

BBQ Spare Ribs ©

Two meaty ribs slowly cooked in BBQ Sauce

Duo of Prawns

2 filo wrapped prawn twisters and
2 breaded butterfly king prawns

The Grill

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

Pork Romano	£9.75
2 boneless lean pork loin steaks smothered in a spicy sauce made with sausage, tomatoes, honey, onions and fresh ginger	
Wine to accompany: 1 Monte Verde Chardonnay or 4 Finca Flichman Chardonnay	
Grilled Gammon Steak ©	£8.95
<i>Grilled 8oz horseshoe Gammon topped with pineapple or a fried egg</i>	
Wine to accompany: 10 . Monte Verde Merlot or 16 Marques de Morano Tinto Rioja	
8oz Rump Steak ©	£11.75
<i>Grilled to your liking with fried mushrooms.</i>	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 17 Cotes du Rhone Preference	
16oz Rump Steak ©	£16.75
<i>For those with an appetite, grilled to your liking and served with fried mushrooms</i>	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 17 Cotes du Rhone Preference	
7oz Fillet Steak ©	£19.45
<i>A choice cut fillet steak grilled to your liking served with fried mushrooms</i>	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 17 Cotes du Rhone Preference	
12oz Rib Eye ©	£16.95
A succulent 12oz Rib Eye steak, grilled to your liking and served with fried mushrooms	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 17 Cotes du Rhone Preference	
10oz Barnsley Chop ©	£10.75
<i>Succulent lamb gently grilled to perfection and served with mint sauce and a rich gravy</i>	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 17 Cotes du Rhone Preference	
Steak Au Poivre	£13.75
An 8oz steak covered with a creamy peppered sauce of double cream, brandy & green peppercorns	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 13 Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Steak & Stilton ©	£13.75
An 8oz steak grilled to your liking and topped with melted stilton	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 13 Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Steak & Garlic ©	£13.75
An 8oz steak grilled to your liking with melted garlic and herb butter	
Wine to accompany: 11 Monte Verde Cabernet Sauvignon or 13 Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Pork Escalope	£8.45
<i>Two lean boneless pork steaks gently grilled and served with apple sauce</i>	
Wine to accompany: 1 Monte Verde Chardonnay or 4 Finca Flichman Unoaked Chardonnay	
The Mighty Mixed Grill	£17.45
Not for the faint hearted. An 8oz Rump steak, 4oz gammon, cajun chicken strips and two Mercian sausages.	
Finished with fried mushrooms, Onion rings and a fried eggphew!	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 16 Marques de Morano Tinto Rioja	
The Mini Mixed Grill	£13.45
A 4oz Rump steak, 4oz gammon, pork loin, Mercian sausage with fried mushrooms, onion rings & a fried egg	
Wine to accompany: 15 Hardys Mill Cellars Shiraz or 16 Marques de Morano Tinto Rioja	

Chicken Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

Rancho Grande © £10.95

A boneless chicken breast smothered in a hickory smoked barbeque sauce topped with melted cheese and crispy bacon.

Wine to accompany: 1 Monte Verde Chardonnay or 11 Monte Verde Cabernet Sauvignon

Cajun Chicken and Pasta Bake £10.45

Succulent strips of Cajun chicken breast entwined with farfalle pasta in a creamy four cheese sauce with oyster, chestnut and flat mushrooms

Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Hardys Mill Cellars Shiraz

Oriental Chicken with Black Beans© £10.75

Strips of chicken breast flavoured with oriental spices with a soya sauce, green peppers, black bean and ginger sauce

Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 15. Hardys Mill Cellars Shiraz

Chicken Curry £10.45

Tender pieces of chicken breast with a medium oriental curry sauce and served with white rice

Wine to accompany: 15. Hardys Mill Cellars Shiraz or 16. Marques de Morano Tinto Rioja

Chicken Chiquita £11.45

A baked breast of chicken filled with halloumi cheese studded with red peppers and wrapped in pancetta.

Served with a side dish of tomato and basil veloute

Wine to accompany: 15. Hardys Mill Cellars Shiraz or 16. Marques de Morano Tinto Rioja

Chicken Roulade £11.75

One of our most popular chicken dishes. 2 parcels of chicken breast wrapped in Parma ham. gently cooked and served in a delicious rich sauce of red wine, stilton cheese and a hint of garlic

Wine to accompany: 15. Hardys Mill Cellars Shiraz or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec

Chicken Romano £10.45

A boneless breast of chicken served in a Provencal based sauce made with tomatoes, honey, onions, Worcestershire sauce, spices, garlic, fresh ginger and slices of lightly spiced sausage

Wine to accompany: 7. Corte Vigna Pinot Grigio or 5. Monte Verde Sauvignon Blanc

Greek Chicken © £10.45

This popular dish is a must for garlic lovers. Tender chicken breast smothered in a creamy garlic sauce made with double cream, tomato puree, onion and of course garlic

Wine to accompany: 3. Flagstone 'Noon Gun' Chenin Blanc-Saunignon Blanc-Viogner or 1. Monte Verde Chardonnay

Pesto Chicken £11.45

A boneless breast of chicken filled with pesto, spinach, basil and cheese wrapped in Serrano ham & served in a Mediterranean sauce served with roasted onions, red and yellow peppers with a hint of garlic

Wine to accompany: 10. . Monte Verde Merlot or 12. Houghton Bandit Shiraz Tempranillo

Chicken & Thyme Risotto © £10.15

Tender pieces of chicken breast, red onion & fresh thyme make up this deliciously creamy risotto topped with freshly shaved parmesan cheese

Wines to accompany: 1: Monte Verde Chardonnay or 4. Finca Flichman Unoaked Chardonnay

Favourites

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

Trio Of Burgers	£9.25
A trio of burgers. One tempura battered chicken fillet, a traditional mini beef burger and a lemon sole breaded fillet of fish Served on a platter with mayo, tomato ketchup and fries	
Cider & Apple Pork	£8.75
Pork rib eye steaks slowly cooked in cider and apple juice with wholegrain mustard and onions Wines to accompany: 1. Monte Verde Chardonnay or 9 Finca Flichman Unoaked Chardonnay	
Italian Liver	£8.45
A flavoursome dish with strips of Lambs Liver gently cooked in our unique spicy onion and herb sauce Wines to accompany: 16. Marques de Morano Tinto Rioja or 14. Pinot Noir Munro	
Home Baked Steak & Kidney Pie	£9.75
We use only the most lean and tender steak and kidney to make this traditional English pie topped with a mouth watering short crust pastry Wines to accompany: 11. Monte Verde Cabernet Sauvignon or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Home Baked Steak & Stilton Pie	£9.95
Succulent tender beef entwined with stilton cheese and finished with a delicious short crust pastry and rich gravy Wines to accompany: 11. Monte Verde Cabernet Sauvignon or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Sausage 'n' Mash	£8.45
Two delicious slightly spiced sausages served on a bed of creamy mash & smothered with rich onion gravy. Wines to accompany: 10 Monte Verde Merlot or 16. Marques de Morano Tinto Rioja	
Gourmet Burger	£8.95
A 6oz burger served in a soft bread roll stacked with cheese, back bacon and onion rings Presented with crispy salad and fries with a mini pot of coleslaw, tomato ketchup and mayonnaise	
Pork Ribs in BBQ Sauce ©	£10.75
Four meaty ribs gently braised in our rich BBQ sauce Wines to accompany: 11. Monte Verde Cabernet Sauvignon or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Lasagne Verdi	£8.45
Layers of pasta in a rich tomato sauce with mince beef and topped with a cheesy sauce Wines to accompany: 10. Monte Verde Merlot or 16. Marques de Morano Tinto Rioja	
Chilli Con Carne	£8.45
This hot and spicy dish is still a favourite. Served with white rice and garnished with Mexican Tortillas Wines to accompany: 14 Hardys Mill Cellars Shiraz or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Honey Roast Duckling	£13.75
A Meaty 10oz portion of honey roast duckling delicious on its own or with one of our tasty sauces. rich orange, cranberry and whisky or lemon sauce (sauces extra £1.75) Wines to accompany: 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec or 17. Cotes du Rhone Preference	
Braised Beef	£9.25
Lean and tender 6oz beef steak gently braised with onions and served with a rich beef gravy Wines to accompany 10: . Monte Verde Merlot or 16. Marques de Morano Tinto Rioja	
Traditional Roast Beef & Yorkshire Pudding	£8.95
Slices of lean tender roast beef served with crisp Yorkshire pudding and rich gravy Wines to accompany: 14 Hardys Mill Cellars Shiraz or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Roast Lamb & Mint Sauce	£8.95
Slices of tender lamb served with rich gravy, mint sauce and Yorkshire pudding Wines to accompany: 14 Hardys Mill Cellars Shiraz or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec	
Roasted Savoury Loin of Pork	£9.25
A delicious tender oven baked loin of pork entwined with a tasty lightly herbed apricot stuffing Wines to accompany: 1. Monte Verde Chardonnay or 9 Finca Flichman Unoaked Chardonnay	

Fish Dishes

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

- Fish Pie with a Crumble Topping**£9.45
An assortment of salmon and white fish in a parsley, cheese & spinach sauce topped with mashed potato and a light crumble
Wines to accompany: 1. Monte Verde Chardonnay or 6 Nobile Orca Bay Sauvignon Blanc
- Sea Bass Fillets**£12.45
Two sea bass fillets gently poached and drizzled with lemon juice
Wines to accompany: 5: Monte Verde Sauvignon Blanc or 6: Nobile Orca Bay Sauvignon Blanc
- Breaded Plaice**£8.45
A fillet of plaice breaded and deep fried and served with a wedge of lemon and Tartar sauce
Wines to accompany: 5. Monte Verde Sauvignon Blanc, Or 6 Nobile Orca Bay Sauvignon Blanc
- Whole Tail Scampi**£8.45
Delicately fried whole tails of scampi in our own unique coating served with a lemon wedge and tartar sauce
Wines to accompany: 5. Monte Verde Sauvignon Blanc or 6 Nobile Orca Bay Sauvignon Blanc
- Freshly Battered Fillets of Fish**£9.95
A traditional favourite. Two stacked skinless fillets of Haddock, freshly battered in our own unique beer batter and served with mushy peas, tartar sauce and a chunky lemon wedge
Wines to accompany: 5. Monte Verde Sauvignon Blanc or 6 Nobile Orca Bay Sauvignon Blanc
- Tuna Loin with a Mediterranean Sauce**£10.25
A prime cut of tuna loin poached and finished in a Mediterranean style sauce made with tomatoes, white wine, shallots, brandy and butter.
Wines to accompany: 6 Monte Verde Chardonnay or 17. Cotes du Rhone Preference
- Salmon Fillet Royal** ©£10.75
A boneless fillet of salmon delicately poached. A delicious healthy option!
Lemon & coriander OR watercress sauce (£1.85 extra)
Wines to accompany: 1. Monte Verde Chardonnay or 4. Finca Filman Unoaked Chardonnay
- Fishermans Platter**£9.25
Delicately fried battered haddock, and cod goujons, breaded fillet of salmon and breaded fillet of plaice.
Presented with a lemon wedge and pot of tartar sauce
Wines to accompany: 7. Corte Vigna Pinot Grigio or 4. Finca Flichman Unoaked Chardonnay
- Salmon Wellington**£10.75
Skinless & boneless salmon fillet in a rich butter sauce wrapped in a puff pastry and finished with asparagus and chopped chives
Please allow 30 minutes for this dish to cook
Wines to accompany: 1. Monte Verde Chardonnay or 4 Finca Filman Unoaked Chardonnay

Vegetarian

Main courses are served with a selection of freshly prepared vegetables and a bowl of chips
A bowl of seasonal salad or New Potatoes in skins will be served free of charge if requested
A complimentary 'top up' service is offered on all vegetables and chips

- v Four Cheese Farfalle** £9.45
Assorted mushrooms in a creamy four cheese sauce of dolce late, camembert, Lancashire and parmesan entwined with farfalle pasta
Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec
- v Wild Rice, Spinach & Honey Roast** £9.45
Wild and brown rice sautéed with spinach, peppers and mixed nuts bound with cheddar and crème fraiche with honeyed seasonal vegetables laced with port.
Wine to accompany: 6. Monte Verde Chardonnay or 4. Finca Flichman Unoaked Chardonnay
- v Tortellini with Stilton & Rocket Pesto** £9.45
Cheese filled tortellini pasta topped with a creamy sauce of blue stilton, spinach, oyster mushrooms and a wild rocket pesto
Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec
- vv Sweet Potatoe and Chick Pea Curry** © £9.45
Chunky sweet potato, chick peas and spinach in a rich coconut flavoured curry sauce
Wines to accompany: 5. Valle Andino Sauvignon Blanc or 4. Dry Riesling
- v Vegetable Lasagne** £9.45
Onions, mushrooms, courgettes, aubergines & peppers in a tomato sauce interleaved with egg lasagne in a rich cheese sauce
Wine to accompany: 10. Monte Verde Merlot or 12. Houghton Bandit Shiraz Tempranillo
- vv Three Bean Chilli.** © £9.45
Butter beans, red kidney beans and chick peas simmered in a spicy chilli sauce with aubergines, corgettes, peppers, onions and chopped tomatoes and accompanied with white rice
Wine to accompany: 5. Monte Verde Sauvignon Blanc or 4. Finca Flichman Unoaked Chardonnay
- v Mushroom, Broccoli and Stilton Bake** £9.45
Fusilla pasta entwined in a creamy stilton sauce with mushrooms, onions and broccoli
Wine to accompany: 11. Monte Verde Cabernet Sauvignon or 13. Flagstone 'Longitude' Cabernet Sauvignon-Shiraz-Malbec
- v Vegetable Enchiladas** £9.45
Two flour tortillas filled with vegetables cooked in a spicy sauce and topped with béchamel sauce and cheddar cheese
Wines to accompany: 10. . Monte Verde Merlot or 12. Houghton Bandit Shiraz Tempranillo
- v Veggie Nut Roast with Apricots and Goats Cheese** £9.45
Pan fried vegetables with apricots, peanuts, almonds and walnuts made into a patti and topped with creamy goats cheese
Wines to accompany: 10. . Monte Verde Merlot or 12. Houghton Bandit Shiraz Tempranillo
- v Goats Cheese & Sun Blush Tomato Tart** £9.95
Crisp cheese pastry tart filled with cheese mornay sauce & topped with vegetables, sun blush tomatoes, cheese and red pesto
Wines to accompany: 10. . Monte Verde Merlot or 12. Houghton Bandit Shiraz Tempranillo

A Bit On the Side

Although our portions are generous you may like to share a bit on the side, available with starters or an extra accompaniment to your main course

Chips	£1.85
Fried Mushrooms	£1.85
Jacket Potato with butter / White Rice	£1.50
Homemade Coleslaw	£1.60
Side Salad	£1.40
Garlic Ciabatta	£1.85
Onion Rings	£2.25
Baguette & Butter	£1.50
Vegetables	£1.40
Cheesy Garlic Ciabatta	£2.85
Naan Bread	£1.40
Spiral Spicy Fries	£1.95
Hot Sauces	£1.85
Au Poivre, Lemon & Coriander, Orange, Cranberry & Whisky or Watercress	

© = *Wheat Free/ Suitable for celiacs** v = *Suitable for vegetarians* vv = *Suitable for vegans*
*whilst dishes are suitable for coeliacs we cannot guarantee they are solely produced in a gluten free environment
Some of our dishes may contain traces of nut or other allergens

All of our dishes are cooked to order so during busy times please allow 25 minutes if not ordering a starter