APPETISER

MARINATED OLIVES	
TOASTED GARLIC CIABATTA	į
MIXED BREAD & DIPPING OIL	i
STARTERS	
BLACK PUDDING, BACON, TOMATO & POACHED EGG STACK	
SOUP OF THE DAY	i
CHEF'S PATE, BREAD & CHUTNEY	i
BEER BATTERED HALLOUMI FRIES, CHIPOTLE MAYO	i
Salmon, tomato & spring onion fishcake with poached egg	i
(MAIN COURSE) AS ABOVE, SALAD, POTATOES OF YOUR CHOICE	1
MAINS	
PEPPERONI & EMMENTAL STUFFED CHICKEN BREAST, CRUSHED NEW POTATOES, DRESSED SALAD	
LEMON & THYME PORK BELLY, BUTTERED MASH, CIDER REDUCTION	i
OVEN BAKED HALIBUT IN A RICH TUSCAN STYLE SAUCE, LINGUINE, GARLIC BREAD	i
10 OZ RIB EYE STEAK, HAND CUT CHIPS, YOUR CHOICE OF SALAD OR TODAY'S VEGETABLES	i
CONFIT TOMATO & GOATS CHEESE TARTLET, SWEET POTATO FRIES, DRESSED SALAD	i
STEAK BURGER, HAND CUT CHIPS & DRESSED SALAD CHOOSE FROM: PLAIN	i
CHEDDAR	
CHILLI CON CARNE & CHEESE BRIE & BACON	
BLUE CHEESE	
BARBEQUE, BACON & EMMENTAL	
(OR SELECT YOUR OWN COMBINATION) ALTERNATIVELY, SUCCULENT CHICKEN BREAST, SERVED AS ABOVE	j

CHEF WOULD LIKE THANK YOU FOR YOUR PATIENCE AS SOME DISHES TAKE LONGER THAN OTHERS

