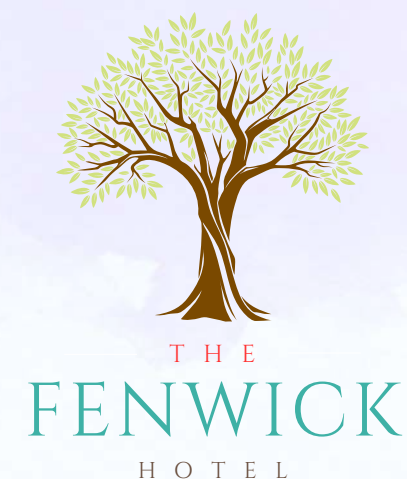


1 COURSE £8.95

2 COURSE £10.95

3 COURSE £14.75

Kids Menu



STARTERS

SOUP OF THE DAY

Served with a petit pan roll.

PRAWN COCKTAIL (GFA)

Atlantic prawns bound in a marierose sauce, crisp gem lettuce, apple and brown bloomer.

MOZZARELLA DIPPERS

Crispy fried mozzarella sticks served with a tomato dipping sauce.

TROPICAL FRUIT POT

Melon, pineapple and mango served with mixed berries and a raspberry coulis.

GARLIC BREAD (V)

MAINS

LASAGNA

layers of slow cooked beef ragu, creamy bechamel and a cheddar glaze and served with toasted garlic bread.

CHEESEBURGER, GRILLED BEEF BURGER

Served with fries and coleslaw.

BATTERED HADDOCK GOUJONS (GFA)

Served with peas and fries.

CHICKEN BITES

Panko breaded chicken bites served with side salad and fries.

STEAK PIE

Served with creamy mash, carrots and peas.

MAC & CHEESE (V)

Served with garlic bread

DESSERT

HOMEMADE CHEESECAKE

Served with fresh cream.

STICKY TOFFEE PUDDING

A classic favourite served warm with vanilla ice cream and rich toffee sauce.

CHOCOLATE BROWNIE (GF) (VE)

Rich chocolate brownie served with vanilla ice cream.

SELECTION OF ICE CREAM

Choose from a selection of delicious ice cream flavours, served with a crisp wafer
Strawberry
Vanilla
Chocolate



If you have an allergy, please speak to a member of our team before ordering. Full allergen/ nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared.

We have risk-assessed our kitchen's allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens.

