Starters

Crayfish and Prawn Marie Rose with Side Salad. *GF*
Nachos with Chilli Con Carne, Cheese, Salsa, Sour Cream and Guacamole.
Pan Fried Goats Cheese, Beetroot and Ginger Chutney, Side Salad. *GF*

Main Dishes

Lamb Shank, Mash Potato, Green Vegetables and Gravy. *GF*
Cheese Pie, New Potatoes, Coleslaw and Salad. *V*
Steak Pie, Chunky Chips, Green Vegetables and Gravy.
Fish and Chips, Mushy Peas and Tartare Sauce.
Chicken Breast, Garlic Mushroom Sauce, Green Vegetables and Mash Potato. *GF*
Beef Burger, Fries and Coleslaw.
Halloumi Burger, Fries and Coleslaw. *V*
Southern Fried Chicken Burger, Fries and Coleslaw.
Jacob's Salad, Chicken, Chorizo, Parmesan, Mixed Leaf and House Dressing. *GF*
Belly Pork, Bubble and Squeak, Green Vegetables, Cider Apple Cream Sauce. *GF*
Nachos with Chilli Con Carne, Cheese, Salsa, Sour Cream and Guacamole.

Sunday Lunches *Only Available on Sundays* All Served with Roast Potatoes, Roasted Root Vegetables, Yorkshire Pudding, Mash Potato, Green Vegetables, Red Cabbage and Gravy. *GFA without Yorkshire Pudding.

Roasted Beef Sirloin.
Slow Roasted Lamb Shank.
Slow Roasted Belly Pork.
Pan Roasted Chicken.
Honey and Mustard Glazed Ham.
Vegetarian Nut Roast. V

Side of Cauliflower Cheese

Sandwiches- Served on White or Granary Teacake with Salad and Coleslaw. *Gluten Free Bread Available.

Ham with Mustard Mayo.
Hot Roast Beef and Onion with Gravy.
Crayfish and Prawn with Marie Rose Sauce.
Chicken and Bacon with Gem Lettuce and Sweet Chilli.
Fish Goujon with Tartare Sauce.

Sides.

Chunky Chips.
French Fries.
Onion Rings.
Seasonal Green Vegetables.
Gravy.
Peppercorn Sauce.
Garlic Mushroom Sauce.

Desserts- Served with Cream or Custard.

Sticky Toffee Pudding. *GFA*
Chocolate Brownie. GFA
Cheesecake.

(GF) denotes the dish has non-gluten containing ingredients. (GFA) denotes the dish can be adapted to contain non-gluten ingredients. (V) denotes suitable for vegetarians.