

# Dinner Menu

## Starters

<i>Soup of the day served with homemade bread</i>	<i>£6.95</i>
<i>Double baked cheddar cheese souffle with cream leeks (V)</i>	<i>£8.50</i>
<i>Prawn and crayfish cocktail with lemon mayonnaise and wholemeal bread</i>	<i>£8.95</i>
<i>Barbecue pulled pork crostini with roasted peppers and red onions</i>	<i>£8.50</i>
<i>Chicken &amp; smoked ham hock terrine with a honey and mustard dressing and oatcakes</i>	<i>£8.95</i>

## Mains

<i>Cajun chicken breast with dauphinoise potatoes, tender stem broccoli and almonds</i>	<i>£19.95</i>
<i>Chef's burger of the day, house slaw and hand cut chips</i>	<i>£18.95</i>
<i>Pan-fried hake with chorizo and caper butter, crushed new potatoes and seasonal vegetables</i>	<i>£19.95</i>
<i>Chargrilled 8oz ribeye steak with hand cut chips, mushrooms, tomatoes and a green peppercorn sauce</i>	<i>£29.95</i>
<i>Angel cut haddock in a beer batter with peas, hand cut chips and tartare sauce</i>	<i>£17.95</i>
<i>Halloumi and pineapple burger with sweet chilli sauce, house slaw and hand cut chips (V)</i>	<i>£15.95</i>

*Customer Notice: Please be aware that our food may contain allergens - our cooking oil is produced from genetically modified soya. If you have any other questions about the ingredients used in your meal, have any allergies, or require our Gluten Free options please speak to a staff member.*