

THE NORTH SHORE

- APPETIZER -

Soup of the day
Served with crusty bread

Creamy Cajun Mushrooms (V)
Served with garlic bread & finished with roquette

Ardennes Pate
With onion chutney & ciabatta toast

Classic Prawn Cocktail
With buttered brown bread

Southern Style Crispy Chicken Tenders
With a bourbon barbecue sauce

- MAIN COURSE -

Barnsley Lamb Chop
Double minted lamb chop served with new potatoes, peas, grilled tomato and mint sauce

Thai Cod & Prawn Fishcakes
Served with buttered new potatoes, salad & sweet chilli sauce

Steak & Ale Pot Pie
Served with creamy mashed potatoes seasonal vegetables and gravy

Pan Fried Pork Loin
Served with a rich peppercorn, brandy & mushroom sauce, triple cooked chips and mixed leaf salad

Plant based Spaghetti Pasta Meatballs (v)
Plant based meatballs cooked in a rich garlic, basil & tomato sauce on a bed of steamed spaghetti with garlic bread

Chicken and Bacon Caesar Salad
A bed of crisp lettuce, with grilled chicken breast, crisp strips of bacon, Caesar dressing, parmesan shavings and croutons

10oz Gammon Steak
Served with chips, fried egg, flat mushroom, grilled tomato & garden peas

Creamy Mushroom risotto (v)
Mixed mushrooms and risotto rice cooked in a white wine and garlic sauce finished with fresh roquette

Chef's Special of the Day
Please ask one of the friendly staff for more details

- DESSERT -

Sticky Ginger Pudding with Toffee Sauce
Served with vanilla custard

Chocolate Caramel Fudge Ice Cream Sundae
Rich chocolate and caramel ice cream with fudge pieces and whipped cream

Fresh Lemon Posset
Served with a homemade biscuit

Banoffee Tart
Served with banana dairy ice cream

Cheese and Biscuits
Mature cheddar, stilton & brie

2 COURSES - £18.50 3 COURSES - £22.50