

STARTERS

SOUP OF THE DAY
WITH WARM CIABATTA WEDGES AND BUTTER

CREAMY GARLIC MUSHROOMS (V)
BUTTON MUSHROOMS IN A CREAMY GARLIC AND WHITE WINE SAUCE, SERVED WITH A BREAD ROLL

SALT 'N PEPPER CHICKEN
STRIPS OF CHICKEN ON A BED OF TOSSED SALAD, FINISHED WITH A SWEET CHILLI SAUCE

MAIN

HOMEMADE STEAK PIE
SERVED WITH NEW POTATOES, GARDEN PEAS AND PAN JUS GRAVY

CHICKEN PARMIGIANA
BUTTERFLY CHICKEN BREAST COATED IN PANKO BREADCRUMBS TOPPED WITH HOMEMADE MARINARA SAUCE AND MOZZARELLA CHEESE, SERVED WITH FRIES AND SIDE SALAD

PRAWN, GREEN PEA AND GARLIC RISOTTO
TOPPED WITH PARMESAN AND SPRING ONIONS

VEGAN VEGETABLE CURRY (V)
COOKED IN A MILD SPICED SAUCE, SERVED WITH FRESHLY STEAMED RICE AND PAPADUM

DESSERT

CARAMEL CHOCOLATE BROWNIE
SERVED WITH VANILLA ICE CREAM AND FINISHED WITH CARAMEL SAUCE

CHEF'S SELECTION OF CHEESE AND BISCUITS
SERVED WITH HOMEMADE ONION CHUTNEY, GRAPES, CELERY AND SAVOURY BISCUITS

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE
SERVED WITH FRESH POURING CREAM

TWO COURSES - £21.95PP

THREE COURSES - £25.95PP