

Starters

- Southern Fried Breaded Chicken Breast Bites with Bar-B-Que Sauce £5.95
- Sharing Platter of Cheesy Nachos with Salsa £5.95
- Battered Mushrooms with Choice of Dip £5.95
- Panko Prawns with Warm Katsu Curry Dip £6.95
- Pulled Sweet Chilli Garlic Beef on a Bed of Iceburg Lettuce with Prawn Crackers £5.95
- Soups: Oxtail, Lamb Broth or Cream of Tomato, Served with a Hot Crusty Roll £5.95
- Crispy Lamb Breast, served on Crisp Lettuce with Hoi Sin Sauce £6.95(g/f)
- Crispy Lamb Breast, on a Bed of Lettuce with Cucumber and Onion and Hoi Sin Sauce £6.95
- Garlic Bread £4.25 Cheesy Garlic Bread £5.25
- Smoked Haddock Fishcake with Tartare or Chilli Dip £6.95
- Homemade Chicken Liver Pate with a Hot Crusty Roll £7.50
- White Hart Prawn Cocktail £7.95
- ### Main Courses
- Battered Fish Chips and Mushy or Garden Peas, With Fresh Lemon & Tartare Sauce £12.95
- Breaded Scampi Chips and Mushy or Garden Peas With Fresh Lemon & Tartare Sauce £13.95
- Smoked Haddock Baked in a Creamy Sauce with Leeks, Topped with Cheddar and Baked, Served with Creamy Mash or Chips and Fresh Seasonal Vegetables £14.95 (GF)
- Homemade Lamb Hot Pot, Topped with Sauté Potatoes Served with Fresh Vegetables £14.95
- Homemade Lasagne, with Garlic Bread or Chips £14.95
- Alans Meatballs in a Spicy Tomato Sauce on a Bed of Linguini with Garlic Bread £14.95
- Spaghetti Bolognese with Garlic Bread £14.95
- Spaghetti with Chorizo in a Spicy Tomato Sauce with Garlic Bread £13.95

Main Courses

- Steak, Mushroom and Stilton Pie, with Chips or Creamy Mash and Vegetables £14.95
- Chicken Coconut Korma with Rice, Poppadum and Mango Chutney £14.95 (GF)
- Beef Madras with Rice Poppadum and Mango Chutney £14.95
- Lamb, Garlic and Ginger Balti Style Curry with Rice Poppadum and Mango Chutney £14.95
- Alans Special Homemade Chilli Con Carne with Jalapeños and finished with Dark Belgian Chocolate Served with Rice £14.95 (GF)
- Big Boy Beef Burger in a Soft Bap with Chips £9.50
- Big Boy Beef Burger with Cheese in a Soft Bap with Chips £9.95
- Big Boy Beef Burger Topped with Pulled Pork in Bar-B-Que Sauce Or NEW Pulled Sweet Chilli Garlic Beef, in a Soft Bap with Chips £12.25
- 12oz Gammon Steak with Fresh Pineapple and Chips £14.95
- Homecooked Ham with Fresh Pineapple or Egg, with Chips £12.95
- Braised Brisket of Beef in Red Wine, Garlic and Rosemary on a Bed of Creamy Mash with Onion and Cucumber Relish £18.95
- 10oz Sirloin Steak with Onion Rings, Cherry Tomatoes and Chips £22.50
- 10oz Prime Fillet Steak with Onion Rings, Cherry Tomatoes and Chips £29.95
- ### Vegetarian/Vegan
- Mushroom and Mixed Pepper Stroganoff with Rice and Fresh Vegetables (Vegan-GF) £13.95
- Mixed Pepper and Paneer Jalfrezi with Rice, Poppadum and Mango Chutney £13.95
- Double Vegan Burger with Chips £13.95
- Creamy Garlic Mushroom Linguini, served with a Hot Crusty Roll £12.95

Deserts all £5.75

Alans Vintage Christmas Pudding with Brandy
Sauce or Custard

Lemon Meringue Pie with
Clotted Cream.

Caramel Apple Pie with Clotted Cream or
Custard (GF).

Spotted Dick with Custard.

Sticky Toffee Pudding (GF) with
Custard.

Homemade Upside Down Lemon
Drizzle Cake Cheesecake

Syrup Sponge (GF) with Custard

Warm Chocolate Brownie (GF) with
Vanilla Ice Cream, Clotted Cream and
Chocolate Sauce.

Chocolate Orange Sponge with Orange
Sorbet (Vegan)

Banoffee Waffle with Fresh Banana,
Clotted Cream and Old English Toffee
Ice-Cream.

Selection of Ice-Creams and Sorbets: Please Ask

Red Wines 125cl 250cl Bottle

***Rioja Crianza DOC, Lagunilla, High
class Rioja with flavours of red fruits,
spices and vanilla. £3.95 £7.50 £19.95***

***Central Valley Merlot, Punto de Vista,
Light, plummy notes on the nose and
ripe berry fruit with soft tannins on the
palate make for a very smooth and
balanced wine. £3.65 £6.95 £18.95***

***Rib Shack Red, Aromas of delicate
chocolate and smoke combine very
well with the dark berry flavours of
the wine. £3.65 £6.95 £18.95***

***Shiraz, Cuvée Amelie, Blackcurrant
and plum fruit flavours together with
a tantalising hint of spice. £3.65 £6.95
£18.95***

***Mendoza Malbec, Rocosa,
This Argentinean red is intensely
flavoured with black fruit notes,
liquorice and spice. £3.95 £7.50
£19.95***

***Central Valley Cabernet Sauvignon,
Punto de Vista,
Aromas of classic blackcurrant, with
hints of black pepper. The palate has
flavours of concentrated dark fruits
and plum with soft oak and supple
tannin. £3.65 £6.95 £18.95***

White Wines 125cl 250cl Bottle

***Pinot Grigio Hardy`s Australian,
Fresh and light with citrus fruits, pears
and green apples on the palate. £3.65
£6.95 £18.95***

***Central Valley Sauvignon Blanc,
Punto de Vista A clean and refreshing
Sauvignon Blanc with ripe citrus fruit
notes on the palate and a crisp finish.
£3.65 £6.95 £18.95***

***Chardonnay, Cuvée Amelie,
Crisp and refreshing with citrus and
tropical fruit flavours. £3.65 £6.95 £18.95***
Rioja Blanco, Primi Luis Gurpegui Muga
***Fresh with citrus and tropical fruit notes,
with well-balanced acidity and a lovely
long aftertaste. £3.95 £7.50 £19.95***

***Marlborough Sauvignon Blanc, The Pass,
Showcasing tropical and citrus fruits with
an underlying grassy and herbaceous
character. £4.50 £8.50 £23.95***

***Zinfandel Rosé, 3 Pebble Bay,
Really good blush, easy drinking with
hints of strawberry flavours and a soft fin-
ish. £3.95 £7.50 £19.95***

***Pinot Grigio Rose,
Dry aromatic and intense with a fresh
herbaceous nature £3.65 £6.95 £18.95***
Canti Prosecco Single Serve 200ml £6.50

Champagne and Sparking Wines
Jacques Bardelot Brut Champagne
France £65

Canti Prosecco Italy £22.50