

Starters

Southern Fried Breaded Chicken Breast Bites with Bar-B-Que Sauce
£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 Iceberg Lettuce with
Prawn Crackers (GF) £5.95

Italian Bresaola Beef with Marinated Curried Mushroom Salad in a
Poppadum £6.25

Deep Fried Haloumi with Sweet Chilli Dip £5.25

Garlic Bread £4.25 Cheesy Garlic Bread £5.25

Smoked Haddock Cheesy Fishcake with Tartare or Chilli Dip £6.95
(GF)

Homemade Chicken Liver Pate with a Hot Crusty Roll £7.50

White Hart Prawn Cocktail (GF) £7.95

Soups: Cream of Tomato and Basil (GF), Lamb Broth,

Puree of Pea and Ham (GF) or Homemade Minestrone, Served with
a Hot Crusty Roll or Gluten Free Bread £5.95

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 Lem-
on & 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)

Lamb, Ginger, Garlic and Apricot Balti Curry with Rice, Poppadom
and Mango Chutney £14.95

Award Winning Grafton Regis Lamb Chops with a Cumberland
Sauce (Damson, Redcurrant, Rosemary and Port) On a Bed of
Creamy Colcannon Mash and Fresh Seasonal Vegetables £19.95

Chicken Creamy Garlic and Basil Pasta Penne with Garlic Bread
£14.95

Main Courses

Alans Homemade Chilli Con Carne with Jalapeños and finished with Dark
Belgian Chocolate Served with Rice £14.95 (GF with Poppadum)

Steak and Ale pie, Chips or Mash Potatoes and Vegetables £15.95

Caesar Salad, Romaine Lettuce with Croutons, Crisp Bacon, Parmesan,
Anchovies (optional) and our own Caesar Dressing £12.95

Add Chicken £14.95

Big Boy Beef Burger in a Soft Bap with Chips £10.50

Big Boy Beef Burger with Cheese in a Soft Bap with Chips £10.95

Big Boy Beef Burger Topped with Pulled Pork in
Bar-B-Que Sauce in a Soft Bap with Chips £12.95

Big Boy Beef Burger Topped with Pulled Sweet Chilli Beef, in a Soft Bap
with Chips £12.95

Homecooked Mustard and Sugar Baked Ham, served cold with Egg or
Pineapple, Chips or Colcannon Mash £13.95

12oz Rib-Eye Steak with Mushrooms, Onion Rings, grilled
Tomatoes and Chips £27.50

Prime 8oz Fillet Steak, with Mushrooms, Onion Rings, grilled
Tomatoes and Chips £32.50

Grilled 12oz Gammon Steak with Egg or Pineapple £14.95

Tornedos Rossini, Prime 8oz Fillet Steak Topped with Homemade Pate
with Mushrooms, grilled Tomatoes Red Wine

Sauce served with Chips or Creamy Mash and Fresh Seasonal
Vegetables £33.95

Vegetarian/Vegan

Mushroom and Mixed Pepper Stroganoff with Rice and Fresh
Vegetables (Vegan-GF) £13.95

Double Vegan Burger with Chips (Vegan) £13.95

Moroccan Cauliflower and Potato pie with Chips and Vegetables and a
warm salsa tomato sauce £13.95 (vegan)

Creamy Garlic Mushroom Linguini, served with a Garlic Bread £12.95

Red Onion and Gruyere Tart with Chips or Creamy Mash and
Vegetables £13.95

Mushroom Jalfrezi With Rice, Poppadom and Mango Chutney £13.95

(GF/Vegan)

Deserts all £5.95

Homemade Bakewell tart (GF)

Banoffee Waffle, With Fresh Banana,
Olde English Toffee Ice-Cream and
Caramel Sauce

Homemade Crunchie Honeycomb
Cheesecake with Candyfloss

Sticky Toffee Pudding (GF) with
Custard.

Spotted Dick With Custard

Syrup Sponge (GF) with Custard

Chocolate and Orange Tart (vegan) with
Orange Sorbet

Selection of Ice-Creams and
Sorbets: Please Ask

*Enjoyed your meal why not ask about our
most popular dishes in ready meal form
for you to takeaway and cook at home or
even just pick up a hot takeaway*

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. £4.50 £8.50 £23.95.

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. £4.50 £8.50
£23.95

**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. £4.50 £7.45 £19.95

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.
£3.95 £7.45 £19.95

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. £4.95 £8.95 £24.95

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 £3.95 £7.45 £19.95

Canti Prosecco Single Serve 200ml £6.50

Champagne and Sparking Wines
Jacques Bardelot Brut Champagne
France £65

Canti Prosecco Italy £22.50