

Anyone with any food allergies please ask to speak with the Chef who will be able to personally assist you.

Starters

Battered Mushrooms with Choice of Dip £5.95

Panko Prawns with Warm Katsu Curry Dip
£6.95

Pulled Sweet Chilli Beef on a Bed of Iceberg
Lettuce with Prawn Crackers (GF) £5.95

Pigs in Blankets Kebab with Sauce and Onion Gravy and Apple Sauce
£5.95

Garlic Bread £4.25 Cheesy Garlic Bread £5.25

Crispy Deep fried Breast of Lamb with Hoi Sin Sauce £6.95

Devilled Kidneys in a Puff Pastry Vol Au Vent £6.95

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

Southern Fried Breaded Chicken Bites with Bar-B-Que Dip £5.95

Alans Chicken Liver Pate with Caramelized Onion Chutney, and a
White or Brown Roll £7.95

White Hart Prawn Cocktail (GF) £7.95

Soups: Cream of Tomato and Basil (GF) Cream of Mushroom (GF)

Turk-a-Leeky Soup, Puree of Pea and Ham (GF)

or Homemade Minestrone, Served with a Hot Crusty Roll £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
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 £15.95 (GF)

Alans Famous Faggots, In a Rich Onion Gravy with
Colcannon Mash and Fresh Vegetables £15.95

Alans Homemade Lasagne with Chips or Garlic Bread £14.95

Creamy Garlic Chicken Penne with Garlic Bread £14.95

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

Main Courses

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

Braised British Lambs Liver with Bacon in a Rich Onion Gravy, Served
with Colcannon mash and Fresh Vegetables £14.95

Homemade Rabbit Crumble, Tender boneless Rabbit in a rich
gravy, topped with a Cheesy Herb Crumble and Baked with a choice of po-
tatoes and fresh seasonal vegetables £16.95

Turkey and Ham Crumble, with a sage and onion crumble topping, with a
choice of potatoes and fresh seasonal vegetables £14.95

Braised British Pork and Leek Sausages in an Onion and Leek
Gravy, Served with Colcannon Mash and Fresh Vegetables (GF) £13.95

Grafton Regis Neck of Lamb Broth Hotpot Topped with Sauté
Potatoes, with Fresh Seasonal Vegetables £14.95

Pork, Mushroom and Mixed Pepper Stroganoff with Rice or Potatoes and
Fresh Seasonal Vegetables £14.95

Festive Burger, Topped with Pulled Turkey and Stuffing, Onion Rings and
Pigs in Blankets, with Chips £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 Sweet Chilli Beef, in a Soft Bap
with Chips £12.95

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

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

Grilled 12oz Gammon Steak with Egg or Pineapple £14.95

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

Tornedos Rossini, Prime 8oz Fillet Steak, topped with Alans
Chicken Liver Pate, Red Wine and Mushroom Jus, with
Mushrooms, Onion Rings, grilled Tomatoes and Chips £35.95

Vegetarian/Vegan

Spanish Style Mixed Bean Casserole, Served with Rice or Potatoes and
Fresh Seasonal Vegetables £14.95 (GF)

Vegan Meatballs, In a Rich Tomato Sauce with Panne Pasta £13.95

Mushroom Jalfrezi With Rice, Poppadom and Mango Chutney £13.95
(GF/Vegan)

Deserts all Homemade £5.95

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

Sticky Toffee Pudding Cheesecake

Sticky Toffee Pudding (GF) with
Custard.

Alans Spotted Dick (Suet) with Custard

Parkin (Sticky Ginger Cake) With Homemade
Brandy and Ginger Parfait (Ice-cream)

Apple and Red Berry Crumble with Custard

Rice Pudding with Raspberry Jam

Warm Rich Chocolate &
Chocolate Chip Brownie with Chocolate Ice
Cream

Christmas Pudding with Brandy Sauce or
Custard

Syrup Sponge (GF) with Custard

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. £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