

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  
Southern Fried Chicken Breast Bites with Garlic or BBQ Dip £5.95

Spanish Style Tapas Sharer for 2 £13.95

Deep Fried Haloumi with Sweet Chilli Dip £5.95

Pulled Sweet Chilli Beef on a Bed of Iceberg

Lettuce with Prawn Crackers (GF) £5.95

Garlic Bread £4.25 Cheesy Garlic Bread £5.25

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

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

Coronation Chicken Salad, served in a Poppadom £5.95

White Hart Prawn Cocktail (GF) £8.95

**Soups:** Cream of Cauliflower, Leek and Roquefort (GF)

Chilli Beef Broth, Served with a Hot Crusty Roll

French Onion Soup with Garlic and Mozzarella Croutons £5.95

### Main Courses

**Battered Fish** Chips and Mushy or Garden Peas, With Fresh Lemon & Tartare Sauce £13.95

**Breaded Scampi** Chips and Mushy or Garden Peas With Fresh Lemon & Tartare Sauce £14.95

**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)

**Salmon and Monkfish Mornay**, In a Creamy Cheese and Parsley Sauce, Served on a Bed of Pasta or a Choice of Potatoes and Fresh Seasonal Vegetables £18.95

**Linguini Carbonara**, Creamy Sauce of Ham, Onion, Mushroom, Italian Herbs and Garlic, Served with Garlic Bread £13.95

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

**Homemade Lasagne**, With Garlic Bread or Chips £14.95

**Turkey and Chorizo Crumble**, Chips or Mash Potatoes and Vegetables £16.95

**Homemade Rabbit Crumble** with a choice of potatoes and fresh seasonal vegetables £18.95

**Chicken Balti Style Curry** with rice, poppadum and Mango Chutney £15.95

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

### Main Courses

**Blue Cheese Dressed Salad** with Feta, Pear and Walnuts £14.95

**Spanish Tossed Salad** with Feta, Olives and Stuffed Peppers £14.95

**Chicken Caesar Salad** £17.95

**Salad Niçoise**, Shredded Little Gem with Tuna, New Potatoes Lemon Dressing, Topped with Soft Boiled Egg and Anchovies £15.95

**Pork, Mushroom and Mixed Pepper Stroganoff**, Served with Rice or a Choice of Potatoes and Fresh Vegetables £14.95

**Grafton Regis Lamb Chops** On a Bed of Colcannon Mash with a Cumberland Sauce and Fresh Vegetables £22.95

**Chicken (Breast) in a Creamy Garlic, Mushroom, Roquefort and Rosemary Sauce**, on a bed of Pasta or a choice of Potatoes and Fresh Seasonal Vegetables £16.95

**Chefs own Mustard and Sugar Baked Ham**, with egg or Pineapple and a choice of Chips or Colcannon Mash £14.95

**Big Boy Beef Burger** in a Soft Bap with Chips £11.50

**Big Boy Beef Burger with Cheese** in a Soft Bap with Chips £11.95

**Big Boy Beef Burger Topped with Pulled Sweet Chilli Beef**, in a Soft Bap with Chips £13.95

**Big Boy Beef Burger Topped with Pulled Pork in Bar-B-Que Sauce**, in a Soft Bap with Chips £13.95

**Griddled Gammon Steak** with Egg of Fresh Pineapple, with a choice of Chips or Potatoes £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

**Pasta Penne in a Creamy Garlic, Mushroom, Roquefort and Rosemary Sauce**, with Garlic Bread £14.95

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

**Chilli Non Carne**, Mixed Bean Chilli, (Not too Spicy) with Rice and Poppadum (GF/Vegan) £13.95

## Desserts all Homemade £6.25

(GF)=Gluten Free

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Sticky Toffee Pudding (GF) with  
Custard.

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Homemade Raspberry Cheese-  
cake topped with fresh raspberries

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Mojito Cheesecake Pot. Lime,  
Mint and Bacardi

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Brioche Bread and Butter Pud-  
ding with Baileys, Served with  
Custard or Homemade Baileys  
Ice Cream

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Warm Rich Chocolate Brownie  
with Ice Cream

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Selection of Ice-Creams and  
Sorbets: Please Ask

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## **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 finish. £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