

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  
Chilled Melon Balls With Black Grapes in Vintage Port £3.95  
Garlic Bread £4.25 Cheesy Garlic Bread £5.25  
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  
Warm Caramelised Onion and 4 British Cheese Quiche £4.95  
White Hart Prawn Cocktail (GF) £7.95

**Soups:** Cream of Tomato and Basil (GF) Cream of White Onion with Roquefort (GF) Turk-a-Leeky Soup, Puree of Pea and Ham (GF)  
Homemade Oxtail, or Sweet Chilli Beef Broth, 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)  
**Pasta Penne Carbonara**, in a creamy sauce with Ham, Mushroom and Garlic, Served with Garlic Bread £14.95  
**Alans Homemade Lasagne** with Chips or Garlic Bread £14.95  
**Fresh Fillet of Salmon with Prawn and White Wine Sauce** with a Choice of Potatoes and fresh Seasonal Vegetables £15.95  
**Homemade Gluten Free Quiche Lorraine** with a Choice of Potatoes and Fresh Seasonal Vegetables £14.95  
**Alans Homemade Chilli Con Carne** with Jalapeños and finished with Dark Belgian Chocolate Served with Rice £14.95 (GF with Poppadum)  
**Steak and Kidney pie**, Chips or Mash Potatoes and Vegetables £15.95

### Main Courses

**Steak, Mushroom and Stilton Pie**, Chips or Mash Potatoes and Vegetables £16.95  
**Homemade Rabbit Crumble**, Tender boneless Rabbit in a rich gravy, topped with a Cheesy Herb Crumble and Baked with Roast potatoes and fresh seasonal vegetables £16.95  
**Alan`s Famous Faggots**, in a Rich Onion Gravy, with Colcannon Mash and Fresh Seasonal Vegetables £15.95  
**Braised Pork Loin Steaks** in a Sauce of Cyder, Sage and Onion, with a Choice of Potatoes and Fresh Vegetables £15.95  
**Beauf Bourguignonne** With Rice or Potatoes and Fresh Seasonal Vegetables £15.95  
**Cottage Pie** with fresh Vegetables £14.95  
**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 £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  
**12oz. Gammon Steak** with Egg or Fresh Pineapple and Chips or Colcannon Mash £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  
**Braised Vegetarian Sausages** in a Rich Onion Gravy with Colcannon Mash and Fresh Vegetables £14.95  
**Vegan Meatballs**, In a Rich Tomato Sauce with Panne Pasta £13.95  
**Creamy Garlic Mushroom Linguini** With garlic Bread £13.95  
**Homemade Gluten Free Quiche Not Lorraine** with a Choice of Potatoes and Fresh Seasonal Vegetables £13.95  
**Not Mac and Cheese**, Penne Pasta in a Creamy Mature Cheddar Sauce, topped with Herby Crumble and Baked, Served with Garlic Bread £13.95  
**Chilli Non Carne**, Mixed Bean Chilli, (Not too Spicy) with Rice and Poppadum (GF/Vegan) £13.95

Deserts all Homemade £5.95

Black Forrest Gateau (GF)

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Wendy`s Sticky Toffee Pudding (GF) with  
Custard.

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Lime and Ginger Cheesecake

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Alan`s Spotted Dick (Suet) with Custard

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Wendy`s Parkin (Sticky Ginger Cake) (GF)  
With

Homemade Rum and Raisin Ice-cream

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Coconut and Raspberry Sponge (GF) with Pink  
Custard, like what you had at school!

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Chocolate Sponge (GF) with Custard

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Dutch Apple (With Sultanas) Crumble (GF)  
with Custard

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Warm Rich Chocolate Brownie with Mint  
Choc Chip Ice Cream

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Syrup Sponge (GF) with Custard

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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 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**