

## Starters

Homemade Oxtail Soup Cream White Onion with Roquefort (GF)  
Puree of Pea and Ham (GF) Chilli Beef Broth, Turk-a-Leeky Soup (GF)

Served with a Hot Crusty Roll £5.95,

Pulled Sweet Chilli Beef on a Bed of Iceberg Lettuce in a Poppadum (GF) £5.95

Alans Homemade Chicken Liver Pate with Crusty Bread £7.95

Warm Caramelised Onion and 4 British Cheese Quiche £4.95

## Main Courses

**Roast Topside of Beef** with Yorkshire Puddings, Roast Potatoes and Fresh Seasonal

Vegetables £13.95

**Roast British Pork** with Yorkshire Puddings, Roast Potatoes and Fresh Seasonal Vegetables £13.95

**Roast Turkey** with Yorkshire Pudding, Pigs in blankets , stuffing, Roast Potatoes and Fresh Seasonal Vegetables £13.95

**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

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

**Alan`s Famous Faggots**, in a Rich Onion Gravy, with Colcannon Mash or Roast Potatoes and Fresh Seasonal Vegetables £15.95

**Boeuf Bourguignon** With Rice or Potatoes and Fresh Seasonal Vegetables £15.95

**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 Crusty Roll £13.95

**Not Mac and Cheese**, Penne Pasta in a Creamy Mature Cheddar Sauce, topped with Herby Crumble and Baked, Served with Crusty Roll £13.95

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

## Desserts all Homemade £5.95

Apple and Sultana Crumble (Vegan/GF) with Custard

Coconut and Raspberry Sponge (GF) with Pink Custard

Parkin (Ginger Cake) With Homemade Rum and Raisin Ice Cream or Custard

Home made rice pudding with raspberry jam

Ice-Cream