

Starters

Tomato and Basil Soup (GF)

Spanish Sweet Potato and Chorizo Soup. Served with a Hot Crusty Roll £5.95,

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

Chilled Melon Balls with Grapes in Port £5.25

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

Alans Homemade Chicken Liver Pate with Crusty Bread £7.95

Main Courses

Roast Topside of Beef with Yorkshire Puddings, Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables with a Creamy Leek Sauce £13.95

Roast Grafton Regis Award Winning Lamb with Yorkshire Puddings, Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables with a Creamy Leek Sauce £14.95

Roast Turkey with Yorkshire Pudding, Pigs in blankets, stuffing, Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables with a Creamy Leek Sauce £13.95

Pork Stroganoff served with Rice or choice of potatoes and Fresh Seasonal Vegetable £14.95

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

Turkey and Chorizo Crumble, Roast or Mash Potatoes and Fresh Seasonal Vegetables £16.95

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

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

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

Desserts all Homemade £6.25

Sweet Plum and Apple Crumble served with Custard or Cream

Homemade Creamy Rice Pudding with Jam (GF)

Rich warm Chocolate Brownie with Chocolate Ice Cream

Homemade Syrup Sponge Pudding with Custard (GF)

Old School Coconut and Raspberry Sponge with Pink Custard