

Starters

- Soups : Cream of Asparagus, Minestrone, Lamb Broth or Wild Mushroom £6.95
 Southern Fried Chicken Breast Bites with Choice of Dip £5.50
 Salmon and Dill Fishcake with Tartare Sauce (GF) £6.95
 Alans Chicken Liver Pate with Toast £7.95
 Stilton and Chestnut Pate With Salad Garnish and Toast £6.95
 Blue Cheese and Onion Quiche £6.95
 Chilled Fan of Melon with Spanish Serrano Ham £6.95
 Chilled Melon with Sorbet £5.95 (Vegan)

Main Courses

- Roast Topside of Beef with Yorkshire Puddings, Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables £17.95
 Roast Turkey with Yorkshire Puddings, Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables £16.95
 Roast Loin of Pork with Yorkshire Puddings, Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables £16.95
 Blue Cheese and Onion Quiche with Salad Garnish and a Choice of Potatoes £14.95
 Fresh Fillets of Sea Bass on a Bed of Prawn and Mixed Pepper Paella £22.95
 Coq au Vin, Chicken Breast in a rich Red Wine and Wild Mushroom Sauce with a Choice of Potatoes and Fresh Vegetable £17.95
 Alans Famous Faggots, in a Rich Onion Gravy with Creamy Mash or Roast Potatoes and Fresh Seasonal Vegetables £16.95
 Chicken Balti Style Curry with Rice, Poppadom and Mango chutney £15.95
 Alans Homemade Chilli Con Carne with Jalapeños and finished with Dark Belgian Chocolate Served with Rice £14.95 (GF with Poppadum)
 Mushroom Curry with Rice, Poppadum (Vegan/GF) £16.50
 Mediterranean Vegetable and Goats Cheese Tart £16.95

Childs portion roast available
for Under 12s only

Desserts all Homemade £7 (GF)=Gluten Free

- Apple Crumble (GF)
 Syrup Sponge Pudding (GF)
 Strawberry Jam Sponge (GF)
 Brandy and Mincemeat Bakewell Tart
 Sticky Ginger Sponge
 Sticky Toffee Pudding (GF)
 All served with Custard, Cream or Vanilla Ice Cream
 Selection of Ice-Creams and Sorbets: Please Ask

Too full for a Pudding?
Take one home for
£4.50