



# MENU

01-05-26

## STARTERS

- Smoked salmon platter 8.5
- Deep fried camembert, cranberry jelly 7.5
- Soup of the day: Tomato, fennel, orange 6.2
- Soy & sesame glazed pork bites 7.5
- Mushrooms on toast, rocket, truffle oil 7.5

## MAINS

### Fish

- Cajun swordfish, mango salsa, turmeric rice 22.5
- Beer battered cod, chips, pea puree 16.2
- Moules marinières, chips 15.6

### Veg

- Quiche of the day: Feta, onion, asparagus 14.5

### Meat

- Pie of the day: Chicken & gammon 15.8
- Gammon, egg, chips, peas 15.8
- 7 hr lamb shoulder, cheddar mash, green beans 24.5
- Pork schnitzel, fried egg, potato salad 19.5
- Bavette steak, chips, salad & garlic butter 19.5
- 8oz ribeye steak, chips, salad 27.5
- sauce: Peppercorn/ Garlic butter 2.

### Burger

- Smash burger, house pickle, cheese, chips 15.2
- Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.

### Sides

- Seasonal veg / chips / mash / house salad /  
new potatoes/ coleslaw / onion rings / bread 4. each

## LUNCHTIME SANDWICH

- Ciabatta with chips, salad: 9.5
- choice of filling: smoked salmon, Cheddar, sausage, ham, prawn Marie Rose