

3 Courses for 31

STARTERS

Firepit Wings 🍷

Crispy chicken wings coated in our Firepit glaze, topped with sesame seeds, sliced spring onions & chillies.

Salt & Pepper Wings 🍷

Crispy chicken wings, Asian vegetables and our salt & pepper seasoning.

Balls of Fire 🍷

Potato, cheese, jalapeños and spices coated in panko breadcrumbs, topped with sriracha mayo, crispy onions & sliced chillies.

Salt & Pepper Cauliflower 'wings' 🍷

Crispy cauliflower, Asian vegetables and our salt & pepper seasoning, topped with sweet chilli sauce, sliced spring onion & chillies.

Salt & Pepper Squid

Crispy coated squid, topped with a sweet chilli sauce.

Prawn Cocktail 🍷

Baby prawns, coated in Marie Rose sauce, with baby gem lettuce & focaccia.

Garlic Flatbread 🍷

Cheesy Garlic Flatbread 🍷

DESSERTS

Cheese Board

3 cheese selection served with crackers and apple & plum chutney.

Cheesecake of the Day

Ask your server for today's flavour.

Chocolate Brownie 🍷 GF

Served warm with salted caramel ice cream.

Warm Apple Tart 🍷

Vegan shortcrust pastry, topped with juicy apple slices & flaked almonds. Served with either; vanilla ice cream, custard, vegan vanilla ice cream **or** blackcurrant sorbet.

Sticky Toffee Pudding 🍷

Topped with toffee sauce and served with either; vanilla ice cream **or** custard.

MAINS

10oz Beef Rump
Steak On The Stone 🍷 GFA

Served with skin-on fries, and your choice of dips.

Fish & Chips

Battered fish served with chunky chips, garden peas & tartar sauce.

Salmon Supreme 🍷 GF

Roast Salmon, crushed new potatoes, baby prawns, warm tartar sauce, and buttered samphire.

Bacon Cheeseburger 🍷 GFA

Two 4oz homemade beef patties topped with cheese and homemade bacon jam, on a toasted brioche burger bun with lettuce, tomato, red onion, gherkin & baconnaise.

Cajun Chicken Burger 🍷 GFA

Cajun chicken breast topped with cheese and nduja, on a toasted brioche burger bun with lettuce, tomato, red onion, gherkin & garlic mayo.

Spicy Bean Burger 🍷 VG

Crispy coated spicy vegetable and bean burger, on a toasted vegan brioche burger bun with lettuce, tomato, red onion, gherkin & vegan mayonnaise.

Peri-Peri ½ Roast Chicken

½ Roast chicken coated in our peri seasoning, coleslaw, skin-on fries and our homemade peri-peri sauce.

Southern Fried Chicken Platter

Southern fried chicken goujons & wings, served with skin-on fries, coleslaw, corn on the cob & chicken gravy.

Katsu Chicken 🍷 GFA

Breaded chicken, steamed rice and our katsu sauce, pomegranate seeds & fresh chillies.

Katsu Cauliflower Steak 🍷 VG

Marinated cauliflower steak, steamed rice and our katsu sauce, pomegranate seeds and fresh chillies.

Macaroni Cheese 🍷

Macaroni pasta in a rich cheese sauce, with a parmesan and breadcrumb crust.

Add Fried Chicken & Bacon

Peri-Peri Chicken Kebab 🍷 GFA

Chicken breast and Mediterranean vegetables, coated in our peri-peri sauce. Served over salad, mint yoghurt, coleslaw, skin-on fries & a garlic flatbread.

Tandoori Chicken Kebab 🍷 GFA

Chicken breast & Mediterranean vegetables, coated in our tandoori marinade. Served over salad, mint yoghurt, coleslaw, skin-on fries & a garlic flatbread.

Chicken Caesar Salad 🍷 GFA

Baby gem lettuce coated in caesar dressing, topped with chicken breast, smoked streaky bacon, croutons & parmesan cheese.

Beef & Blue Cheese Gnocchi

Gnocchi served with pulled Featherblade beef, sun-dried tomatoes, Blacksticks blue cheese and topped with crispy onions.

Gnocchi 🍷 VG

Gnocchi glazed in a vegan pesto, served with sun-dried tomatoes and crispy onions.

GF Gluten Free

GFA Gluten Free Available

🍷 Spicy

V Vegetarian

VG Vegan

VGA Vegan Available

Please inform a member of staff of any allergies or dietary requirements that you may have.