

Monday - Friday 12 - 4pm

Smaller portions for smaller appetites!

2 Courses - £16 3 Courses - £20

(Any GF or Vegan are adaptable, please inform a member of staff)

STARTERS

Homemade Garlic bread (V)

Garlic Mushrooms on a large crouton (V)

Onion bhaji with mango chutney and mint yoghurt (GF)

MAINS

Sausage, Mash and peas

With Gravy

Homemade Cottage Pie

With Gravy and vegetables

Turkey & Ham Pie

Turkey & ham in a creamy sauce topped with creamy mash, with seasonal veg

Plant - Based Sesame

Battered plant pieces on a bed of loaded fries, topped with jalapenos, a sweet sticky glaze and sesame seeds (V, Vg)

Lemon & Pepper Fish Bucket

Battered lemon pepper fish goujons with chunky chips, garden peas and tartar sauce

Garlic Mushroom Schnitzel

Breaded chicken schnitzel topped with a creamy garlic mushroom sauce, served with hand cut chips and garden peas.

Haddock Fishcake

With chips and mushy peas

Scampi

Chips and peas

DESSERTS

Dessert of the day

Trio of vanilla ice cream