

Blackboard Menu

Chefs soup of the Day with Baked Roll	£3
Sauté Chicken Livers with Black Pudding on a bed of leaves	£3
Cider Battered Brie with Cranberry Sauce	£4
Smoked Haddock fishcakes with Kedgerie Mayonnaise	£4
Potted Shrimp with Toast Fingers	£4
Chicken Caesar Salad with Crouton & Parmesan	£4
Cocktail of Prawns with Bloody Mary Mayonnaise	£4.5
Large Beer Battered Haddock with Mushy Peas & Proper Chips	£9
Hotpot of Yorkshire Lamb with Apricots Thyme & Parsley	£10
Whole Pan Roasted Seabass with Lemon	£14
Pig on a Plate- Pork Steak, Belly Pork, Sausage, Black Pudding & Pan Jus	£15
Creamy Fish Pie with Cheesy Potato Crust	£9
Cassoulette of Duck Breast with Flaggette Beans	£13
Pork & Herb Bangers with Red Onion, Apple wedges & Creamy Mash	£8
Traditional Sherry Fruit Trifle	£3.5
Steamed Chocolate Pudding with Chocolate sauce & Vanilla Ice Cream	£4
Lemon Tart with warm Raspberry Sauce	£3.5
Eton Mess with Fruits Meringue & Ice Cream	£3.5
Baked Bread & Butter Pudding with Custard	£4
Ice Creams Various	£3
Selection of Cheeses	£6