

Evening Menu

Our food is home-made and sourced from local producers wherever possible.

Food Allergies & Intolerances: If you have any special dietary requirements, please don't hesitate to ask for advice.

Starters

Garlic Black Tiger Prawns - Pan-fried Tiger Prawns with garlic butter and herbs, served with Herby Toast	6.50
Soup of the Day - Home-made Soup of the Day served with Fresh Crusty Bread	4.00
Duck & Port Wine Pate - Duck Legs & Duck Livers Combined with a Creamy and Ruby Port blended until smooth, served with Warm Toast & Salad Garnish	5.50
Mushroom & Brie Tartlet (v) - A short crust pastry tart filled with creamy garlic mushrooms and baked with melted brie, served with a fresh salad garnish	6.00 or 9.50
Scallops & Smoked Bacon - Pan-Fried Scallops and Smoked Bacon Lardons, served with a Fresh Leaf Salad and Honey & Mustard Dressing	7.50 or 13.50

Sides (v)

Chips	2.50
Cheesy Chips	3.00
Home-Made Coleslaw	1.00
Beer Battered Onion Rings	2.50
Seasoned Vegetables	2.50
Fresh Leaf Salad	2.50

Desserts

Chocolate Pudding	4.50
Mixed Berries & Apple Crumble	4.50
Sticky Toffee Pudding	4.50
Eaton Mess	3.50
Vanilla Cheesecake drizzled with Chocolate, Strawberry, Toffee or Kiwi Sauce	4.50
Ice Cream Sundae (Chocolate, Vanilla or Strawberry)	3.50
A Selection of Cheese & Biscuits	5.50

Mains

Beer Battered Cod & Chips - Served with Petit Pois & Tartar Sauce	9.95
Ham, Egg & Chips - Home cooked Ham, Free range eggs and hand-cut chunky chips	9.50
Steak & Ale Pie - Served with hand-cut Chips or Mash and a selection of seasonal vegetables	9.95
Mushroom & Brie Tartlet (v) - Short crust pastry tarts filled with creamy garlic mushrooms and baked with melted brie, served with Chips and a fresh leaf salad	9.50
Chicken, Vegetable (v) or Prawn Curry - With Rice, Naan & Salad Garnish	9.95
Chilli Con Carne - Served with Rice, Naan & Salad Garnish	9.95
1/2 lb Burger - Home made 100% prime Beef Burger, served in a bun with Bacon, Cheese & Onion Rings, with hand-cut chunky chips & Salad Garnish	9.95
Chicken & Bacon Stack - Served in a bun with Cheese & Tomato, with BBQ Sauce, hand cut chips and salad garnish	9.95
BBQ Ribs - Served with hand-cut chips and Salad	10.95
Gammon Steak - 10oz Horseshoe Gammon Steak, served with Pineapple, Egg, Chunky Chips and Peas	10.95
Fish Goujons & Chips - Served with Salad and Tartar Sauce	9.95
Scampi & Chips - Served with Petit Pois and Tartar Sauce	9.00
Bangers & Mash - Served with Onion Gravy and Petit Pois	9.00
Scallops & Smoked Bacon - Pan-Fried Scallops and Smoked Bacon Lardons, served on a Fresh Leaf Salad with Honey & Mustard Dressing	13.50
Scottish Rump Steak - Served with mushrooms, griddled tomato, home-made onion rings, salad garnish & our own, twice cooked chunky chips	17.00
Lamb Shank - Slow cooked Lamb Shank served with Creamy Mash Potato and a selection of vegetables with a Mint Gravy	13.95
Salmon Fillet - Served on a bed of Tagliatelle with a Broccoli and Tarragon Creamy Sauce	12.95
Vegetable Tagliatelle (v) - Roasted Courgettes, Mixed Peppers, Onions & Tomatoes in a Tomato Sauce, served on a bed of Tagliatelle	10.95
Caesar Salads - Plain (v) or Griddled Chicken Strips	8.00/9.50

Lunch Menu

Sandwiches & Huffers

All served with fresh leaf salad garnish and a few chunky chips

	Sandwiches	Huffers
Cured Ham & Coarse Grain Mustard	5.50	7.50
Cheddar & Sweet Red Onion Chutney	5.00	7.00
Sweet Chilli Black Tiger Prawns	6.50	8.50
Sausage & Onion	5.50	7.50
Chicken, Lettuce & Mayo	5.50	7.50
Bacon & Mushroom or BLT	5.50	7.50
Cold Meat of the Day (if available)	5.50	7.50

Lite Bites

Jacket Potato (v) - One topping, served with a Salad Garnish
Toppings: Cheese, Beans, Tuna, Coleslaw, Chilli, Bacon or Onions
(Additional toppings 50p each)

Ploughman's Lunch (v) - Our Ploughman's come with a hunk of Fresh Baked Bread, Cheddar Cheese, Coleslaw, Pickled Onions, Branston Pickle, Slices of Apple and Salad Garnish
Options: Cheese, Ham, Pate, Cold Meat of the Day (if available)

Garlic Black Tiger Prawns - Pan-fried Tiger Prawns with garlic butter and herbs, served with Herby Toast

Soup of the Day - Home-made Soup of the Day served with Fresh Crusty Bread

Duck & Port Wine Pate - Duck Legs & Duck Livers Combined with a Creamy and Ruby Port blended until smooth, served with Warm Toast & Salad Garnish

Mushroom & Brie Tartlet (v)- Short crust pastry tart filled with creamy garlic mushrooms & baked with melted brie, served with a fresh salad garnish

Scallops & Smoked Bacon - Pan-Fried Scallops and Smoked Bacon Lardons, served with a Fresh Leaf Salad and Honey & Mustard Dressing

Mains

Beer Battered Cod & Chips - Served with Petit Pois & Tartar Sauce 9.95

Ham, Egg & Chips - Home cooked Ham, Free range eggs and hand-cut chunky chips 9.50

Steak & Ale Pie - Served with hand-cut Chips or Mash and a selection of seasonal vegetables 9.95

Mushroom & Brie Tartlet (v)- Short crust pastry tarts filled with creamy garlic mushrooms and baked with melted brie, served with Chips and a fresh leaf salad 9.50

Chicken, Vegetable (v) or Prawn Curry - With Rice, Naan & Salad Garnish 9.95

Chilli Con Carne - Served with Rice, Naan & Salad Garnish 9.95

1/2 lb Burger - Home made 100% prime Beef Burger, served in a bun with Bacon, Cheese & Onion Rings, with hand-cut chunky chips & Salad Garnish 9.95

Chicken & Bacon Stack - Served in a bun with Cheese & Tomato, with BBQ Sauce, hand cut chips and salad garnish 9.95

BBQ Ribs - Served with hand-cut chips and Salad 10.95

Gammon Steak - 10oz Horseshoe Gammon Steak, served with Pineapple, Egg, Chunky Chips and Peas 10.95

Fish Goujons & Chips - Served with Salad and Tartar Sauce 9.95

Scampi & Chips - Served with Petit Pois and Tartar Sauce 9.00

Bangers & Mash - Served with Onion Gravy and Petit Pois 9.00

Scallops & Smoked Bacon - Pan-Fried Scallops and Smoked Bacon Lardons, served on a Fresh Leaf Salad with Honey & Mustard Dressing 13.50

Caesar Salads - Plain (v) or Griddled Chicken Strips 8.00/9.50

Sides (v)

Chips 2.50

Cheesy Chips 3.00

Home-Made Coleslaw 1.00

Beer Battered Onion Rings 2.50

Seasoned Vegetables 2.50

Fresh Leaf Salad 2.50

Desserts

Chocolate Pudding 4.50

Mixed Berries & Apple Crumble 4.50

Sticky Toffee Pudding 4.50

Eaton Mess 3.50

Vanilla Cheesecake with Chocolate, Strawberry, Toffee or Kiwi Sauce 4.50

Ice Cream Sundae 3.50
(Chocolate, Vanilla or Strawberry)

A Selection of Cheese & Biscuits 5.50

Sunday Lunch Menu

Our food is home-made and sourced from local producers wherever possible.

Food Allergies & Intolerances: If you have any special dietary requirements, please don't hesitate to ask for advice.

Mains

TRADITIONAL SUNDAY ROAST - Served with Roast Potatoes, home-made Yorkshire Pud, Stuffing, Parsnips roasted in Honey & Mustard & a selection of seasonal vegetables	9.95
Chicken, Vegetable (v) or Prawn Curry - Served with Rice, Naan & Salad Garnish	9.95
Chilli Con Carne - Served with Rice, Naan & Salad Garnish	9.95
1/2 lb Burger - Home made 100% prime Beef Burger, served in a bun with Bacon, Cheese & Onion Rings, with hand-cut chunky chips & Salad Garnish	9.95
Chicken & Bacon Stack - Served in a bun with Cheese & Tomato, with BBQ Sauce, hand cut chips and salad garnish	9.95
Mushroom & Brie Tartlet (v) - Short crust pastry tarts filled with creamy garlic mushrooms and baked with melted brie, served with Chips and a fresh leaf salad	9.50
Scampi & Chips - Served with Petit Pois and Tartar Sauce	9.00
Caesar Salads - Plain (v) or Griddled Chicken Strips	8.00/9.50

Sides (v)

Chips	2.50
Cheesy Chips	3.00
Home-Made Coleslaw	1.00
Beer Battered Onion Rings	2.50
Seasoned Vegetables	2.50
Fresh Leaf Salad	2.50

Hot Beverages

Tea	1.50
Coffee (White/Black)	1.50
Café Latte	2.00
Cappuccino	2.00
Mocha	2.00
Espresso (Single/Double)	1.00/2.00
Americano	2.00
Hot Chocolate	2.00

Desserts

<i>Served with Lashings of Creamy Custard, Ice Cream or Fresh Cream</i>	
Chocolate Pudding	4.50
Mixed Berries & Apple Crumble	4.50
Sticky Toffee Pudding	4.50
Eaton Mess	3.50
Vanilla Cheesecake drizzled with Chocolate, Strawberry, Toffee or Kiwi Sauce	4.50
Ice Cream Sundae (Chocolate, Vanilla or Strawberry)	3.50
A Selection of Cheese & Biscuits	5.50