

CHOOSE ANY TWO COURSES FOR ONLY £10.99  
MONDAY TO SATURDAY 12 NOON TO 8PM  
SINGLE COURSE FOR £8.45 • ADD A DESSERT £3.50 EACH

STARTERS

- HOMEMADE SOUP OF THE DAY**  
served with a warm crusty roll

**BRUSSELS PATE**  
warm toast, salad and homemade coleslaw

**FISH CAKE**  
on a bed of mixed leaves with coleslaw and tartar sauce

**CALAMARI**  
lightly battered with cracked black pepper, tartar sauce and lemon

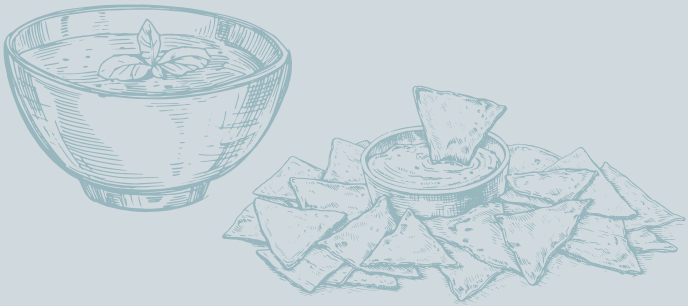
**FETA AND BEETROOT SALAD (V)**  
topped with green olives and a twist of lemon

**BOWL OF NACHOS (V)**  
topped with salsa, sour cream and melted cheese

**VEGETABLE SPRING ROLLS (V)**  
sweet chilli dipping sauce

**PAN FRIED GARLIC MUSHROOMS (V)**  
with cracked black pepper served on a slice of toast

**HALLOUMI FRIES (V)**  
garlic mayo dip



BURGERS

- all burgers served on a St Pierre brioche bun with hand cut chips and homemade coleslaw
- CLASSIC BURGER**  
our traditional 6oz beef burger
- CHEESE AND BACON BURGER**  
topped with melted cheese and bacon
- HAWAIIAN BURGER**  
topped with melted cheese and pineapple
- FILLET OF FISH BURGER**  
on a bed of shredded lettuce, tartar sauce
- CAJUN BURGER**  
6oz beef burger coated with Cajun spices, topped with salsa
- SOUTHERN FRIED CHICKEN BURGER**  
in a crispy batter coating with mayonnaise

SIDES

- HAND CUT CHIPS £2.45**
- CHEESY CHIPS £2.95**
- ONION RINGS £2.45**
- CHEESY GARLIC CIABATTA £2.45**
- HOMEMADE COLESLAW £1.50**
- BREAD AND BUTTER £1.50**
- SIDE SALAD £2.45**



MAIN COURSES

- BRAISED STEAK**  
our number one seller! Tender rump steak, slow cooked for over five hours in red wine and onion gravy, served with hand cut chips or mashed potatoes and garden peas
- HOMEMADE STEAK AND MUSHROOM PIE**  
tender, diced rump slow cooked in a fusion of Thwaites traditional ales, thickened with Oxo gravy and served with hand cut chips and garden peas
- HOMEMADE COTTAGE PIE**  
prime minced beef and vegetables topped with creamy mashed potatoes served with crusty bread
- CURRY OF THE DAY**  
served with hand cut chips or rice or half and half, please ask for today’s flavour
- HUNTER’S CHICKEN**  
chicken breast smothered in smoky BBQ sauce, topped with bacon and melted cheese, served with hand cut chips
- GAMMON STEAK**  
grilled to perfection and topped with fried egg or pineapple and served with hand cut chips and garden peas
- HOME COOKED HAM**  
served off the bone with hand cut chips, two fried eggs and garden peas
- DEEP FRIED SCAMPI**  
with hand cut chips, garden peas and a slice of fresh lemon
- TRADITIONAL FISH AND CHIPS**  
white fish in our homemade beer batter served with hand cut chips, mushy peas and a slice of fresh lemon
- BREADED PLAICE**  
golden fried with hand cut chips, garden or mushy peas and a lemon wedge
- SWEET CHILLI BEEF**  
tender strips of rump cooked with mixed peppers, onions and fresh pineapple in a sweet chilli sauce served with hand cut chips or rice
- FULL RACK OF BBQ RIBS**  
slow cooked in BBQ sauce, served with hand cut chips and homemade coleslaw
- HOMEMADE LASAGNE**  
topped with melted mozzarella cheese and served hand cut chips with garlic bread
- SPAGHETTI BOLOGNESE**  
our homemade Bolognese topped with Parmesan and served with garlic bread
- HOMEMADE CHILI CON CARNE**  
prime mince beef cooked with mixed peppers, chopped tomatoes, garlic, onions and red kidney beans served with chips, rice or half and half
- CAJUN CHICKEN**  
grilled butterflied chicken breast marinated in Cajun spices served with homemade coleslaw and your choice of hand cut chips or jacket potato

PLANT BASED AND VEGETARIAN MAIN COURSES

- JACKFRUIT TIKKA MASALA (VE)**  
chunky jackfruit and coconut cooked in a rich and delicately spiced Tikka Masala sauce served with rice
- SPINACH AND CHICKPEA CURRY (VE)**  
a delicious plant based curry packed full of wholesome flavours served with rice
- PLANT-BASED BURGER (V)**  
in a toasted boricha bun, topped with cheese and served with hand cut chips
- VEGETABLE LASAGNE (V)**  
mixed vegetables in tomato sauce layered with pasta and finished with bechamel and cheese topping served with hand cut chips, salad and garlic bread
- CHEESE AND ONION QUICHE (V)**  
with a jacket potato and homemade coleslaw
- MUSHROOM STROGANOFF (V)**  
fresh button mushrooms cooked in a Stroganoff sauce with a hint of brandy served with rice

YOUNG DINER’S MENU

TWO COURSE MEAL FOR £6.45

- STARTERS**
- GARLIC BREAD**
- CHEESY GARLIC BREAD**
- TOMATO SOUP**
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- MAINS**
- BEEF BURGER**  
chips and baked beans or garden peas
- HOT DOG**  
with chips
- POCKET PIZZA**  
with salad
- FISH FINGERS**  
chips, baked beans or garden peas
- HAM SANDWICH**  
with chips and salad
- SPAGHETTI BOLOGNESE**
- CHICKEN NUGGETS**  
chips and baked beans

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- DESSERTS**
- JELLY AND ICE CREAM**
- ICE CREAM**  
please ask for today's flavours
- PANCAKES**  
with chocolate sauce and vanilla ice cream

