

2 courses and a glass of wine £22

starters

Today's freshly prepared soup with homemade bread (GF)(VG)(V)

Louisiana hot sauce tossed chicken wings, blue cheese mayo (GF)

Chilli beef nachos, cheddar, sour cream jalapeños (GF) (Vegetarian option available)

Mini onion bhajis, mango chutney and raita (V)

Bacon cheeseburger potato skins, sour cream, scallion (GF)

Italian herb panko crumbed mushrooms with garlic and truffle aioli (V)

mains

Fish and chips, fresh goujons of haddock in crisp bubbly batter, proper mushy peas, tartar sauce, charred lemon, thick cut chips (GF option)

Chargrilled 6oz Hereford steak burger, crispy bacon grilled cheddar and tomato relish served with crispy frites

Spaghetti Vongole, fresh clams and tiger prawns tossed in white wine garlic olive oil and parsley served with garlic rubbed sourdough

Chargrilled Jamaican jerk chicken burger, ranch slaw, chargrilled fresh pineapple in sourdough bun served with spiced potato wedges and sour cream

Half rack off baby back ribs in BBQ sauce, coleslaw and crispy frites (GF)

Crispy chicken schnitzel in panko and parmesan crumb, crunchy ranch slaw, garlic and parmesan frites, charred lemon

desserts

Strawberry meringue, strawberry soup, Chantilly cream (GF)

Chocolate fudge cake sundae

Chefs' cheesecake

Chocolate chip cookie ice cream sandwich

Lemon and lime posset with citrus shortbread

