

2 FOR £20 MENU

STARTERS

Soup of the moment with warm ciabatta	£7.00
Sharer - crab Gratin, toasted ciabatta	£10.00
Traditional prawn cocktail buttered granary bread (gf*)	£8.50
House-made Scotch egg, mustard mayonnaise	£8.50
Salt and Pepper Squid with garlic aioli and lemon	£8.50
Pan fried king prawns in garlic butter, warm ciabatta	£11.75

MAINS - choose two for £20

Sticky beef noodles
Braised pork belly, mustard mash, roasted veg and cider Jus
Thai veg curry, jasmine rice and prawn crackers
Breaded scampi, triple cooked chips, garden peas & lemon
Sweet chilli crispy chicken, jasmine rice and prawn crackers
Venison & mushroom casserole, creamy mash & veg
Creamy Chicken & mushroom linguini
Hunters chicken, chips & peas

SIDES

Chips £5.00	Garlic Bread £5.00
Cheesy Chips £5.50	Cheesy Garlic Bread £5.50

DESSERTS

Biscoff Sundae, honeycomb ice cream, biscoff sauce	£8.50
Warmed triple chocolate brownie, vanilla ice cream (gf)	£8.50
Triple chocolate brownie sundae (gf)	£8.00
Cheesecake of the moment with vanilla ice cream	£8.00
Traditional Sticky toffee pudding with vanilla ice cream	£5.50
3 scoops of ice cream (v/g/vg)	
(Strawberry/Vanilla/Chocolate - Vegan available)	

Why not add a bottle of wine to your meal?

House Sauvignon Blanc £17

House Merlot £19

V - vegetarian VG - Vegan GF - gluten free GF* - gluten free option