

SPECIAL MENU

AVAILABLE MONDAY TO SATURDAY LUNCH & EVENINGS 5-6PM

1 COURSE
£10.95

2 COURSE
£14.95

3 COURSE
£17.95

Add a 125ml glass of superb Adnams wine **for only £4.95** choose from White, Red or Rose additional glasses charged at normal price

STARTERS

STICKY BBQ RIBS

Marinated in honey, soy and garlic and double-glazed for a rich BBQ sauce garnished with spring onions chilli and chives.

SCAMPI & BATTERED KING PRAWNS

In a crispy batter served with a sweet chilli dip.

SMOKED SALMON

Oak-smoked salmon with brown bread, a crisp salad garnish, lemon wedge and topped-off with caviar and a side dip of freshly made Marie Rose sauce.

SEAFOOD & SMOKED SALMON TASTER (add £3)

Luxury North Atlantic prawns, smoked salmon and crayfish/crab. Served with brown bread and butter.

MEXICAN TORTILLA DIPPERS

Lightly salted tortilla chips served with a sour cream, guacamole and chunky Mexican salsa dip.

V SUITABLE FOR VEGETARIANS

MAINS

All main courses, served with FREE onion rings.

MINI MIXED GRILL (add £3)

Chargrilled minute steak, homemade BBQ ribs, Southern fried chicken goujons and handcut chips.

HONEY-GLAZED GAMMON STEAK

Honey-glazed chargrilled gammon steak and pineapple. Served with handcut chips, coleslaw and crunchy salad.

ICONIC CLASSIC BURGER

Our own recipe beef burger smothered in Monterey Jack and Mozzarella cheeses with home-made burger relish and mayo. Served with salad, creamy coleslaw and handcut chips.

SIRLOIN MINUTE STEAK (upgrade to 8oz for extra £4)

Flame-grilled and locally sourced, done plain and simple. Served with handcut chips, salad and homemade coleslaw.

MINI SEAFOOD COMBO

Deep-fried wholetail scampi, filo-wrapped King Prawns and handcut chips.

STEAK & KIDNEY SUET PUDDING

Served with handcut chips or jacket potato and mushy peas.

VEGAN CHILLI

Red kidney, Black Turtle, and Cannellini beans in a smoky vegetable chilli sauce, garnished with red chilli and spring onions. Served with rice and tortilla chips. **V**

DESSERTS

BAILEYS CRÈME BRÛLÉE

A rich Baileys custard base topped with a contrasting layer of hard caramel accompanied by a shortbread biscuit.

STRAWBERRY SHORTCAKE WAFFLE

Sweet warm Belgian waffle topped with sliced strawberries, Chantilly cream, strawberry sauce finished with shortcake biscuit.

ETON MESS

Crunchy meringue, whipped cream and strawberries, crackling with a popping candy surprise.

TREACLE SPONGE PUDDING

All time favourite pudding dripping with golden syrup and served with cream, ice cream or custard. Vegan option available. **V**

ICE CREAMS

Choose from 2 of the following:

- Salted Caramel
- Vanilla Roma
- Jamaican Rum and Raisin