**DINNER | 6PM - 9PM (last orders at 8.30PM)**

**Three Courses & A Bottle Of House Wine For 2 People £70**

**+ £5.00 Steak Supplement (pp)**

**Starters |**

**Homemade Soup Of The Day (V, GFA, VGA) £5.50**

Bread & Butter

**Mozzarella & Garlic Flatbread £6.95**

Rocket Leaves

**Roasted Red Pepper Hummus (GFA, V, VG) £7.50**

Sun-Blushed Tomatoes, Sourdough Croutons

**Deep Fried Squid £7.95**

Garlic & Lemon Aioli

**Beef & Oyster Mushroom Pancake £8.20**

Oyster Sauce, Chilli, Spring Onion

**Mains |**

**Thai Veggie Burger (VG, V, GFA) £13.95**

Brioche Bun, Sweet Chilli Jam, Homemade Chunky Chips

**Roasted Cauliflower & Hazelnut Carbonara (V) £14.95**

Garlic Bread

**8oz Steak Mince Brioche Burger (GFA) £15.95**

Crispy Onions, Monetary Jack Cheese, Cos Lettuce, Whiskey & Coca Cola Sauce, Chunky Chips, Slaw

**Beer Battered Cod £16.25**

Minted Mushy Peas, Homemade Chunky Chips, Tartar Sauce, Lemon

**Braised Feather Blade (GF) £16.95**

Mashed Potato, Crispy Onions, Seasonal Vegetables, Red Wine Gravy

**Classic Fish Pie (GF) £17.50**

Cod, Salmon, Smoked Haddock, Cheddar Cheese Mashed Potato, Tenderstem Broccoli

**8oz Ribeye Steak (GFA) £25.95**

Homemade Chunky Chips, Field Mushroom, Roasted Tomato, Onion Rings, Peppercorn Sauce

**Desserts |**

**Cheesecake of the day (VG, V) £7.00**

Pouring Cream

**VG = Vegan |V = Vegetarian |GF = Gluten Free |GFA = Gluten Free Available |DF = Dairy Free**

**Allergies & Intolerances: If you would like to know about any of our ingredients, before placing your order, please speak to a member of our staff.**

**Chocolate & Orange Tartlet (GF, V, VG) £7.25**

Orange Sorbet

**White Chocolate & Raisin Bread & Butter Pudding (V) £7.50**

Vanilla Crème Anglaise

**Cheese & Biscuits (GFA) £8.50**

Appleby Smoked Brie, Cumbrian Cheddar, Appleby Black Dub Blue, Celery, Grapes, Crackers, House Chutney