

# Menu

Our new menu will change each season with a choice of delicious homemade dishes including starters and desserts

## Starters

- Haddock Goujons** £6.95  
Fresh haddock in breadcrumb handmade in the kitchen served with mango chutney
- Broccoli & Stilton Soup** £5.95  
Homemade favourite served with croutons and a baby loaf
- Smoked Mackerel & Horseradish Pate** £7.25  
Hot crispy baby Yorkshire pudding, creamy smoked mackerel with a hint of horseradish
- Thai Garlic King Prawns** £7.50  
King prawns marinated in lime garlic and chilli, finished in a tempura batter with sweet chilli dipping sauce

## Main Course

- Sri Lankan Beef Curry** £14.95  
Inspired by our trip to this beautiful island, this curry is not for the faint hearted!! Hot and spicy served with tempered potato's, poppadums and mango chutney  
**Best suited wine is an outstanding Pinot Noir from the Central Valley produced by Eric Monin. Light, fresh, red berry and cherry fruit on the nose and palate £16.95 per bottle**
- Fish Burger with Herb Mayonnaise** £12.95  
Homemade burger made with white fish, salmon and smoked haddock, accompanied with our herb mayonnaise, chunky chips and onion rings  
**Best suited wine is this Sierra Grande Sauvignon Blanc sourced from the Central Valley is outstanding value. Full of crisp, ripe, tropical fruit on nose and palate with surprising depth. £14.95 per bottle**
- Pork Belly with Cider Sauce** £13.95  
Pork belly slow roasted in cider and served with creamy mash and a rich cider sauce  
**Best suited wine is a classic un-oaked white Rivallana Rioja full of ripe, stone and tropical fruit. £19.95 per bottle**
- Moroccan Chickpea Stew (v)** £12.95  
Shallots, chickpeas, sweet potato and olives infused with warming spices served with basmati rice – vegan and gluten free - contains nuts  
**Best suited wine is a Tempranillo Rioja has a deserved reputation for their refined, long lived wines from Cuzcurrita in Rioja Alta £22 per bottle**

## Desserts All £5.95

- Sticky Toffee Poached Pear Cake**  
Sometimes upside down is the right way up! This dessert contains two of the best sticky toffee pudding and poached pears
- Rice Pudding with Blackcurrant Conserve**  
Creamy homemade rice pudding served hot sweetened with conserve
- Lemon Posset**  
A zesty yet silky smooth dessert topped with fresh cream, coulis and fresh raspberries
- Blueberry Cheesecake**  
Simply a homemade classic, topped with berries and served with fresh cream
- Delicious Ice Cream** £1.50 per scoop  
Choice of flavours – Honeycombe, Clotted Cream Vanilla, Raspberry Pavlova or Blackberry Crumble