RESTAURANT WEEK

3 courses for £20

TO START

Homemade Soup of the Day (GF, DF, Ve, V)

Halloumi Fries, Sweet Chilli Dip (V)

Garlic and Butter King Prawns served on Sourdough Slice, Salad Garnish, Balsamic Glaze
(GF, DF on request)

Ham Hock Terrine, Fruit Autumn Chutney, Sourdough Bread, Salad Garnish (GF on request)

Vegan Cucumber Hummus Bites (V, VE, GF, DF)

Dolcelatte Creamy Garlic Mushrooms served with Garlic Ciabatta

TO FOLLOW

Slow Roasted Brisket of Beef, Peppercorn Sauce, Mashed Potato, Vegetables (GF)

Cumberland Sausage, Mashed Potato, Garden Peas, Rich Onion Gravy

Chicken Italiano, Fondant Potato, Stem Broccoli (DF, GF)

8oz Rump Steak, Sauteed Mushrooms, Tomato, Onion Rings, Chunky Chips, Peppercorn or Diane
Sauce (£6 supplement)

Vegetarian Balti, Rice, Naan Bread, (V, VE, DF, GF on request) Add chicken £3

Crispy Chicken Cantonese Sizzler, Rice, Prawn Crackers

Soy Stir Fry Vegetable Sizzler with Rice (V, VE, DF, GF on request)

Bannatyne's Beef Burger topped with Bacon & Cheese served with Fries and Salad

Chicken Parmesan, Chunky Chips, Salad, Garlic Mayonnaise

Traditional Fish & Chips, Mushy Peas, Tartare Sauce (DF)

Scampi, Chunky Chips, Tartare Sauce, Garden Peas

Pie of the Day served with Chunky Chips, Garden Peas, Gravy

PUDDING

White Chocolate Blondie, Chocolate Sauce, Vanilla Ice Cream

Ginger Pudding served with Custard

Cheesecake of the Day, served with Cream

Trio of Melons with Fruit Sorbet (V, VE, DF, GF)

Chocolate and Raspberry Tart with Red Berry Sorbet (V, VE, GF, DF)

Local Cheese Board, accompanied with crackers, chutney and Grapes (GF on request)

SIDES

Onion Rings (DF, V, Ve) £4

Seasonal Vegetables (Ve, V, GF, DF) £4

Chunky Chips or Seasoned Fries(GF, V, Ve, DF) £4

Cheesy Nachos with Salsa Sauce & Jalapenos peppers £4