

PRIME SET MENU

2 Courses / £15.95, 3 Courses / £18.95

STARTERS

CHICKEN LIVER PÂTÉ

Smooth pâté, onion chutney & toasted brioche

BAKED CAMEMBERT

Baked whole camembert, onion chutney & toasted brioche (GF(b))

MEATBALLS

Vegan meatballs, chilli & tomato sauce, sourdough (VG)

CHILLI PRAWNS

Shell-on king prawns in chilli & garlic, lemon, sourdough (GF(b))

CALAMARI

Deep-fried squid in panko breadcrumbs, garlic mayonnaise & lemon



MAINS

*All mains come with a choice of 1 of the following sides:
Fries, Wedges, Greens, Garden Salad, New Potatoes*

8OZ RIB-EYE OR 10OZ RUMP STEAK

Char-grilled to your liking, tomato, mushroom, garlic butter, house salad

Please ask your server if you would like to have the Vegan Steak (£2 SUPP except on VG)

CHICKEN MADEIRA

Chargrilled butterflied chicken breast, mushroom & madeira sauce, house salad

MUSHROOM WELLINGTON

Shortcrust pastry stuffed with mushrooms, cashews (V, N)

SALMON FILLET

Oven roasted salmon fillet, hollandaise sauce, house salad

PORK CHOP

Marinated in garlic & thyme, mustard sauce, house salad

*Additional sides: Macaroni Cheese, Dauphinoise, Sweet Potato Fries, Onion rings £3.95
Mushrooms, Tomato & Mozzarella Salad, Sugar Snaps & Spinach, Caesar Salad £3.50*

DESSERTS

CHOCOLATE FONDANT

Melt in the middle fondant, cream, ice cream or custard (V)

LEMON MERINGUE PIE

Lemon curd mix in a sweet pastry case topped with Italian meringue, cream or ice cream (V)

STICKY TOFFEE PUDDING

Toffee & date sponge, toffee sauce, cream, ice cream or custard (V, **VG)

CRÈME BRÛLÉE

Custard cream, crunchy caramel, shortbread biscuit (V)

DARK CHOCOLATE & SALTED CARAMEL TART

Dark chocolate filling in a sweet pastry case topped with salted caramel, cream or ice cream (V)