

# A LA CARTE MENU

## **STARTERS**

# Soup of the Day £6

**Heaney Wheaten** 

#### Goats and Beets Salad £8

Mixed Leaves, Apple, Beetroot, Honey Dijon Dressing

#### **Breaded Brie £8**

Cumberland Sauce, Sun-dried tomato Salad

#### Salt and Chilli Chicken £8

Siracha, Sesame

## Salt and Pepper Squid £8

Curry Aioli

# **SIDES**

<b>Chunky Chips</b>	£4.5
Fries	£3.5
Black Garlic Chips	£5.5
Champ	£4.5
Onion Rings	£4.5
House Salad	£4.5

## **DESSERT**

Bread and Butter Pudding, Custard

Sticky Toffee Pudding

**Chocolate Fudge Cake** 

Cheesecake of the Day

Lemon Tart, Champage Sorbet

# **MAIN COURSE**

#### Slow Cooked Daube of Beef £22

Champ, Bourguignon Jus

### Grilled pepper Chicken £18

Mash, Carrot, Tobacco Onion, Pepper Sauce

### Catch of the Day £21

Please Check With Your Server

# Beer Battered Fish and Chips £18

Peas, Lemon, Tartare

### Panko Breaded Chicken Goujons £16

Fries, Salad, slaw

#### **Grilled Chicken Caesar Salad £16**

Gem Lettuce, Smoked Pancetta, Parmesan, Croutons

#### 10oz Sirloin Steak £30

Served with Mushroom, Tomato, Chips, Pepper Sauce

#### 6oz Beef Burger £17

Bacon, Cheese, Lettuce, Tomato, Brioche Bun, Fries

#### Crispy Chicken Burger £18

Lettuce, Tomato, Brioche Bun, Fries

## Thai Yellow Chicken Curry £18

Basmati Rice, Naan

#### Jack Fruit Bao Buns (vg) £17

Chilli Mango Salad, fries

PLEASE ALERT A TEAM MEMBER TO ANY DIETARY
REQUESTS. THOUGH WE DO ENDEAVOUR TO
ACCOMMODATE ALL REQUESTS NUTS AND OTHER
ALLERGENS ARE USED IN OUR KITCHEN THEREFORE WE
CANNOT GUARANTEE THE ABSENCE OF ALLERGENS