



Three course party menu

Starters

Home made seasonal soup served with rustic bread - £4.50

Homemade chicken liver pate with toasted Focaccia and Cumberland sauce - £5.45

King and Atlantic prawns in Marie Rose sauce on crisp ice berg lettuce - £6.45

Wild mushroom, spinach, tarragon and ricotta pancake with garlic sauce - £5.45

Mains

Slow roasted belly pork, black pudding potato cake with pancetta and broad bean sauce - £12.95

Freshly beer battered haddock with hand cut chips and pea puree - £10.95

Goats cheese and red onion tart with green beans, sautéed cauliflower and toasted cashews - £9.95

8oz 22 day matured rib eye steak served with pan fried mushrooms and tomatoes and a choice of chips, mash, salad or seasonal vegetables - £14.95

Baked fillet of hake with bacon mash, clams and creamy shallot and spinach sauce - £14.45

Homemade steak, ale and mushroom pie with seasonal vegetables and hand cut chips - £11.95

Desserts

Choose from the selection on our dessert menu