DINNER MENU

Feta, fig & roasted red pepper salad, oregano oil (V) £4.95

Hand sliced smoked salmon, dill & caper dressing £6.45

Pork belly & prune terrine, spiced pear & fig chutney £5.45

Homemade soup of the day £4.95

Bresaola, caper berries, celeriac remoulade, parmesan £5.45

Mixed cheese & meat sharing board £12.95

Fillet of cod, SA Gold ale batter, chips, minted mushy peas, tartare sauce £10.95

Chicken supreme, truffle oil mash, wild mushroom sauce £12.45

Tuna Nicoise salad £13.95

Pumpkin tagine, apricot & mint couscous (V) £8.25

Rump of lamb, crushed new potatoes, glazed carrots, Marsala sauce £15.25

Slow roasted pork belly, colcannon, braised leeks, apple & fennel sauce £12.75

Homemade Celtic Pride beef burger, brioche bun, Stilton, pear chutney, chips £10.50

Celtic Pride 8oz rump steak, herb butter, flat mushroom, confit tomato, chips £14.95

Add a béarnaise or pepper sauce to your steak for £1.95

Sides £2.50

Beer battered onion rings ; Green beans, basil pesto (V)

Baby leaf, herb & parmesan salad ; Garlic dough balls (V)

Twice cooked chips (V)