

Starters

Minestrone soup made from fresh local ingredients served with a crusty roll and butter. 5.00

Breaded Scampi Breaded single whole tail scampi served with a salad garnish and Chef Mark's tar-tare sauce 6.50

Succulent Large Greenland Prawns bound in Marie rose sauce atop fresh green leaves accompanied with granary bread 6.50

Spicy southern fried chicken strips with a choice Barbeque relish, sweet chilli sauce or sour cream. 5.50

Tempura seasonal vegetables in a light tempura batter served with a beetroot and horseradish chutney. 5.00

Baby mozzarella and tomato salad dressed with balsamic vinegar and rustic bread. 5.00

Red and green salad tomatoes, cucumber and red onion salad, infused with garlic, basil and olive oil accompanied with rustic bread. 5.00

Please do not hesitate to ask a staff member for our **Food Allergen Information** folder

Platters perfect for sharing

Smoked fish platter, cured salmon, smoked trout, peppered mackerel and anchovies all accompanied with capers, gherkins, horseradish mayonnaise and rustic bread. 16.00

Indian platter, chicken and vegetable pakoras, onion bhajis, vegetable samosas and naan bread served with mango chutney and cucumber raita. 14.00

Mains

Beef Bourguignon prime beef steak diced and slow cooked with onions, button mushrooms, celery and red wine sauce served with mashed potatoes.
14.50

Pan Roasted Pork Belly cooked with onions, carrots, celery and sage in a white sauce served on a bed of mashed potatoes. 14.00

Slow Roasted Lamb Shank in a rich caramelised onion and red wine jus served with mashed potatoes. 19.50

- All the above can be served with a choice of boiled potatoes, chips or mashed potatoes

Creamed Leek and Gruyere Tart served hot with a melt in the middle centre a salad garnish (vegetarian). 13.00

Chef Mark's Fish Pie cod, haddock, prawn and salmon in a creamy white wine, leek and gruyere sauce topped with mashed potato. 14.00

Winter Garden Pie a traditional ratatouille topped with piped sweet potato (vegan). 12.00

Hoi Sin Stir Fried Vegetables a medley of seasonal vegetables with Chinese barbeque sauce stirred together with noodles (vegetarian).
10.00

Chicken Madras Curry served with fluffy steamed rice and naan bread. 14.00

Please do not hesitate to ask a staff member for our **Food Allergen Information** folder

Stir Fried Garlic and Chilli Chicken with onions, peppers, mushrooms, garlic and chilli tossed with fresh coriander and served with steamed rice. 14.50

10oz Sirloin Steak cooked to your liking served with breaded mushrooms, battered onion rings and grilled tomato with chips or mash potatoes and a sticky BBQ relish. 20.50
Pepper corn sauce 1.50

The Queens Burger

British beef mince homemade into a burger served in a crusty cob with salad and a basket of chips and a sticky BBQ relish on the side. 10.50

Add Mature cheddar 1.00 Blue cheese 1.00 Bacon 1.00

Spicy Chicken Burger crumbed chicken served in a crusty cob with a side salad and a basket of chips and chilli chutney. 10.50

Fish and Chips battered haddock fillet served with chunky chips, wedge of lemon and mushy peas. 10.50

Sides & Snacks

Fish finger sandwich - 3 cod fish fingers with mayonnaise, side salad and chips. 7.50

Basket of chips with mayonnaise or Aioli. 3.00

Basket of homemade wedges and sticky BBQ relish. 3.50

Jacket potato with butter and salad. 4.50

Add

- Tuna mayo. 2.50
- Grated cheddar. 2.00
- Sausage and beans. 2.00

Please do not hesitate to ask a staff member for our **Food Allergen Information** folder

Seasonal vegetables.	3.00
Tomato and onion salad.	3.00
Green Beans.	3.00

Please do not hesitate to ask a staff member for our **Food Allergen Information** folder

Desserts

Hot Chocolate Fudge Cake

A slice of our gorgeous chocolate cake, served warm with ice cream or cream 5.00

Triple Layered Carrot Cake

With a cream cheese frosting served with ice cream or cream 5.00

Raspberry and White Chocolate Cheesecake

A slice of our tasty cheesecake served with ice cream or cream 5.00

Ice cream or Sorbet

3 scoops of our ice creams. Choose from: Vanilla, Butterscotch Brittle, Honeycomb or Maple Syrup and Walnut Cluster. Fancy something a little lighter? We also have sorbets: Lemon zest, mango or raspberry. 3.50

Coffee

Americano 2.00

Cafe Latte 2.50

Cappuccino 2.50

Double Espresso 2.50

Espresso 2.00

Please do not hesitate to ask a staff member for our **Food Allergen Information** folder

Hot Chocolate 2.50

Tea 2.00

Please do not hesitate to ask a staff member for our **Food Allergen Information** folder