

Starters & Sides

Basket of Rustic Rolls £3

Chef's Homemade Soup £5.60

Homemade Soup served with Herby Croûtons & Fresh Crusty Bread
As all our soups are homemade we endeavour to ensure they are gluten free where possible

Pate of the Day £6.70

Chef's choice of Pate served with Melba Toast and Caramelized Onion Relish

Classic Prawn Cocktail £6.85

Atlantic Cold Water Prawns enrobed in Marie Rose Sauce
upon a bed of Salad with Brown Bread & Butter Triangles
Also Available Larger as a Main Course with Sauté Potatoes instead of Bread £11.35

Garlic Bread £2.85 Cheesy Garlic Bread £3.70

Chips/Spicy Wedges £2.85 Cheesy Chips/Spicy Wedges £3.70

Mixed Side Salad £2.85 Onion Rings £2.85

Classic Pickers Platter for two £13.20

Spicy Wedges, Onion Rings, Breaded Mushrooms & Butterfly King Prawns
served with Salad Garnish, Sweet Chilli, B.B.Q. & Mayonnaise Dips

Eastern Pickers Platter for two £13.20

Duck Spring Rolls, Onion Bhajis, Mini Lamb Samosa, Vegetable Pakora
Served with Salad, Sweet Chilli Dip, Mint Yoghurt & Mango Chutney

See Our Blackboard for Additional Starters & Main Courses

Toddlers & Tearaways

For the under 12's - £5

Chicken Goujons (4)

Baby Pork Sausages (6)

Jumbo Cod Fish Fingers (2)

Beef Burger in Bap

All served with a Choice of New Potatoes, Spicy Wedges, Mash or Chips
& either Salad, Vegetables, Peas or Baked Beans

Beef Lasagne

Tomato or Cheesy Pasta (v)

Both with a Garlic Bread Slice, Cherry Tomatoes & Cucumber

Homecooked Ham Egg & Chips

For Young Diners see also our Smaller Appetite Option

The Main Event

Locally Sourced Rump Steak 284g (10oz) £16.50

served with Grilled Tomato, Mushrooms, Onion Rings & Fries with a choice of Salad or Peas

Why not try one of our Chef's sauces to accompany your steak £3

Au Poivre - Madeira & Mushroom - Old English (Stilton & English Mustard)

Fillet Beef & Mushroom Stroganoff £16 small appetite £11.50

Pan-Fried strips of Beef Fillet with Button Mushrooms, seasoned & finished in Cream & Brandy Sauce served with Long Grain Rice

Grilled Salmon Supreme £14 s/a £10.50

with Chargrilled Asparagus & a choice of Hoy Sin, Ginger & Spring Onion, or Hollandaise Sauce served with a Seasonal Salad or Vegetables and a Choice of New, Chipped or Sautéed Potatoes

Red Thai Curry

Served with Steamed White Rice & Coconut

Tiger Prawn & Crayfish £15 s/a £10.50

Chicken & Cashew Nut £13.50 s/a £10

Veggie Options

Vegetable Balti (ve) £12 s/a £9.75

Traditional Rich Balti Sauce combined with Mixed Vegetables served with Pilau Rice, Poppadum and Mango Chutney

Pasta Fuseli(v) £10 s/a £8

as a choice of:-

Pasta au Gratin

Cooked Pasta in a Creamy Cheddar Sauce finished with a Herby Crumb Topping

Pasta al Funga

Cooked Pasta with Sautéed Mushrooms in a Mediterranean Tomato Sauce

Both served with Garlic Bread & Salad

With Crispy Bacon as an Optional Extra £1

Nut Roast Slice (v) £12

Vegetarian Nut Slice dressed with a Creamy Tomato & Pesto Sauce & Char-Grilled Vegetables

Offered with a Choice of Potato & a Selection of Fresh Seasonal Vegetables

Should you have any special Dietary requirement we should be happy to advise and adapt any dish where possible

As all our food is cooked to order, your patience at busy times, is appreciated

Pub Classics

Traditional Horseshoe Gammon Steak £13.50

Char-grilled & topped with a choice of: Fried Egg or Apple & Stilton or Grilled Pineapple
accompanied by grilled Tomato, Fries & Salad or Peas
With an Extra Topping + £1

Homemade Beef Lasagne £12 small appetite £10

Served with Salad & Garlic Bread

Butchers Best Pork Sausages £11 s/a £9

Served with Local Organic Free Range Egg(s), Chips & Peas or Baked Beans

Beer Battered Gurnard Goujons or Breaded Plaice £10

Served with Chips, Peas & Salad

Breaded Scampi £12 s/a £10

Wholetail Scampi with Chips, Peas & Salad

*Chef's Homecooked Curry of the Day £12.50 s/a £10.50

Served with Pilau Rice, Poppadum & Mango Chutney

*Chef's Homemade Pie of the Day £11.25 s/a £9.25

Homecooked with a Golden Flaky Pastry

Served with Vegetables & a Choice of Chips or New Potatoes

Summer Salads £11

a Choice of:

Homecooked Honey Glazed Gammon Ham - A Trio of Cheeses - Cold Poached Salmon
all served with Homemade Coleslaw and Buttered Minted New Potatoes

***Please See Blackboard in Bar or ask for Today's Choices**

8oz Angus Burger with Mature Cheddar £10.50

A Full Half Pound Aberdeen Angus Beef Steak Burger topped with
Melted Mature Cheddar in a White Bap with Chips & a Salad Garnish

Chicken Salsa Burger £10

Char-grilled Butterflied Chicken Breast topped with warm Salsa in a White Bap
with Chips & Salad Garnish

Either available Stacked with Bacon & Mushroom for an additional £2

*See also our Lighter Menu – 2-Course £10.50 & 3-Course £13.75
Available Monday – Saturday 12 – 2.30pm & Monday – Thursday 5.30 – 7pm*

Pure Indulgence

Our Dessert Board changes regularly and will be brought to your table
A selection of the old favourites may include

Fruit Puddings & Steamed Sponges
Ice-Cream Desserts
from £5.50



Speciality Deluxe Ice-Cream
Sorbet Selection
(See Board for Flavours) from £1.85

Cheese Board £7.50
A Selection of Cheeses served with Biscuits & Garnish

The Finalé

The perfect way to end a meal
Enjoy a Fresh Filter Coffee laced with your favourite Spirit or Liqueur
served in a goblet, topped with Cream & dusted with Chocolate

Irish – Jameson Whiskey Riviera – Cointreau
Caribbean – Dark Rum Italian – Sambuca
Calypso – Tia Maria Parisians – Brandy
Prince Charles – Drambuie
£5.50

Fresh Filter Coffee £1.90

Floater Coffee £2.60 Cappuccino £2.60

Pot of Tea for One £1.90

Speciality Teas £1.90

Hot Chocolate with Cream £2.60

All Prices are Inclusive of V.A.T. @ 20%
Service Charge Not Included

All are Subject to Availability & Prices correct at time of Printing