



Evening Dinner Menu

Served from 6 - 9

Starters

Chicken Liver Parfait (GFA)	8.00
Homemade red onion marmalade and crusty bread	
Calamari (GF)	8.00
Garlic mayonnaise and dressed leaves	
Chicken Wings (GF)	8.00
Blue cheese dip with celery and cucumber	
Baked Camembert (GFA)	9.50
crudités of carrot and celery with warm crusty bread	
Breaded Whitebait	8.00
Homemade chef's recipe tartare sauce	
Crayfish Cocktail (GFA)	9.00
Marie Rose sauce with bread and butter	
Garlic Mushrooms (GFA)	8.00
Crusty bread and butters	

Lighter Meals

Crab Linguine (GFA)	16.00
Tossed with lime, chilli and coriander topped with parmesan	

Main Course

Fish and Chips (GF)	16.00
Hooky beer battered haddock, garden or mushy peas	
Pie of the Day	17.00
Chef's recipe suet crust pie with creamy mash or chips with seasonal vegetables	
Burger (GFA)	16.00
Brioche bun with burger sauce, gherkin, lettuce and tomato served with chips and coleslaw	
100% British Beef	
Seabass Fillet (GF)	17.00
New potatoes, lemon and caper butter sauce and market vegetables	
Ratatouille	16.00
Wrapped in savoury pancakes and topped with cheese	
Three Bean and Sweet Potato Chilli (GF/V/VE)	14.00
Rice, Chapati and Salad	
Homemade Chicken Kyiv	16.50
Skin on fries, coleslaw and house salad	
Rack of Ribs	22.00
Barbecue ribs with chips, coleslaw and house salad	
Steak	
Served with mushroom, tomato, onion rings and coleslaw (GF) (Uncooked weight 8oz)	
Rump	23.00
Ribeye	26.00

Please advise at time of ordering of any dietary requirements or allergies.
A discretionary 10% service charge is added to tables of 8 or more