

To start

Prawn Cocktail: £6.95
Classic starter, served with little gem lettuces, marie rose sauce and brown bread (RS, 311cal)

Soup of the day: £6.50
Served with butter and crusty bread.

Deep Fried Asparagus: £6.75
Tempura style, served with plum dressing (Ve, 136cal)

Black Pudding: £6.95
Warm salad of black pudding and bacon topped with a poached egg, finished with honey mustard dressing (343cal)

Garlic bread: £3.95
Add cheese or crushed tomatoes for £1.50 extra (550cal, 865cal, 620cal)

Chicken Liver Parfait: £6.95
Served with sweet onion chutney and toasted brioche bread (1046cal)

Forest Mushrooms: £6.50
Cooked in a creamy tarragon sauce and served on croute (RS, V, 580cal)

The grill

All grill dishes are served with mushroom, onion and tomato compote. Choice of 1 sauce, plus choice of 1 side order

Pork chop £14.95
Ribeye steak £17.95
Bavette Steak £16.95
Half Chicken £14.95
Courgette & Chard £12.95

Sides: £3.50 each

Chunky chips
Sweet potato fries
Beer Battered onion rings
Creamed mash potato
Seasonal vegetables
Mixed salad
Mushy Peas
Sautéed Chard

Grill menu sauces £2 each

Pesto
Romesco
Garlic Mayonnaise
Ranch dressing

Main courses

Lamb Chump: Roasted Lamb chump served on a white bean compote, finished with red wine jus. (RS, 731cal) £16.95

Rump steak: Pepper crusted steak, served with udon noodles in an Asian broth. (342cal) £15.95

Gnocchi: Potato Gnocchi smothered in a tomato and oregano sauce, served with garlic bread (V, 760cal) £10.95
Add Chicken Breast for £2.50 extra

Beef brisket ragout: Slow cooked beef in a bolognaise sauce, served with pasta and garlic bread. (1490cal) £15.95

Seafood pasta: Poached seafood in a pea and basil sauce served with garlic bread. (1053cal) £14.95

Pork Belly: Apple baked belly of pork, served with bubble & squeak mash, finished with apple brandy sauce. (1618cal) £16.95

Roasted cod loin: wrapped in prosciutto, served on sautéed tomato, potato, chorizo and olives garlic butter. (565cal) £15.95

Sticky Korean beef: Fried beef strips in a sweet tangy sauce served on a bed of fried rice. (849cal) £15.95

Chicken chorizo cassoulet: Sautéed chicken in a tomato and bean stew, served with couscous (767cal) £14.95

Baked butternut: stuffed with feta and olive tapenade. (Ve, RS, 272cal) £13.95

Crispy Smoked Tofu: Organic Tofu, served with chilly Noodles and soya glaze. (Ve, 356cal) £12.95

St-Helens Split & Fish: Battered cod with a split of chips and mushy peas.(341cal) £12.95

Cannelloni: Spinach & Ricotta Cannelloni cooked in a tomato coulis and served with garlic bread. (V, 770cal) £12.95

Desserts - £6.50 each

- 1- Chocolate orange cake, served with marmalade syrup and Chantilly cream (817cal)
- 2- Cheese & biscuits, served with chutney, celery and grapes
- 3- Spiced apple crumble, served with custard (590cal)

Desserts - £6.50 each

- 4- Tangy lemon tart, topped with fresh raspberry and coulis (GF, Ve, 732cal)
- 5- Sticky toffee pudding, served with vanilla ice cream. (732cal) GF, Ve option
- 6- Baked New York Cheesecake, served with wild berry compote (220cal)

All prices shown are inclusive of VAT at the current rate.

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Food described in this menu may contain nuts or derivatives of nuts.

RS: reduced salt, V: Vegetarian, Ve: Vegan, Cal: Calories, GF: gluten free