



DINNER MENU





APPETISERS

Soup of the Day (V)

Chef's special, served with a warm bread roll.

£7.00

Oriental Prawns (G, S, CR)

Plump, juicy prawns fried with ginger and garlic, then coated in a sticky honey-garlic soy sauce.

£9.00

Mumbai Calamari (G, MO)

Tender squid rings coated in crunchy breadcrumbs, served with fresh lemon wedges and cocktail sauce.

£8.50

Haggis Bonbons (E, D, G)

Served with salad and homemade sauce.

£8.75

Vegetable Samosa (VE, V, G, S)

Crispy, flaky pastry filled with mashed potatoes and peas, fried until golden and served with the chef's special chutney.

£7.25

Vegetable Pakora (G, VE, V)

Assorted vegetables coated in a spiced chickpea-flour batter, fried until crisp and served with the chef's homemade relish.

£7.25

Caesar Salad (G, D, E)

Crisp romaine lettuce, crunchy croutons, crispy bacon and shaved Parmesan, served with a homemade dressing.

£8.00

Onion Bhaji (G, VE, V, M)

Sliced onion coated in a flavoursome, spiced gram-flour batter, fried until crisp and served with the chef's special chutneys.

£7.50

Popcorn Chicken (G, M)

Golden, crispy popcorn chicken served with a refreshing mixed salad of seasonal greens.

£7.50

Smoked Salmon (F, G, D, M)

Fine slices of smoked salmon with crisp seasonal leaves, toasted garlic crostini and a drizzle of honey-mustard dressing, served with fresh lemon.

£11.50

Please inform a member of staff if you have any food allergies or intolerances.
Full allergen information is available from our team

G – Gluten | D – Dairy | E – Egg | N – Nuts | M – Mustard | S – Soya
F – Fish | CR – Crustaceans | MO – Molluscs | SU – Sulphites
V – Vegetarian | VE – Vegan | SS – Sesame Seeds



MAIN COURSES

Fish and Chips (F, G, D)

Served with mushy peas, tartare sauce and thick-cut chips.

£17.50

Mushroom Risotto (VE, V)

Flavoured with basil oil.

£16.50

Steak and Ale Pie (G, D, M)

Tender chunks of slow-cooked beef in a rich ale gravy, encased in golden pastry and served with creamy mashed potatoes, seasonal carrots and hearty homemade gravy.

£19.50

Sausage and Mash (G, D)

Succulent sausages served with creamy mashed potatoes, garden peas and rich homemade gravy.

£18.50

Beef Burger (E, D, SS, G)

Beef burger topped with bacon, cheese, lettuce and tomato, served in a brioche bun with onion rings and fries.

£18.00

Chicken Burger (E, D, SS, G)

Chicken burger topped with bacon, cheese, lettuce and tomato, served in a brioche bun with onion rings and fries.

£17.50

Ribeye Steak (D)

Served with a field mushroom, tomato, chips and peppercorn sauce.

£29.50

Vegan Burger (G)

Plant-based burger served in a toasted bun with fresh salad and crispy golden fries.

£16.50

Supreme of Salmon (F, D, CR)

Pan-seared prime salmon fillet with crisp skin, served with butter-glazed baby potatoes and sautéed shrimp, finished with a delicate lemon and white-wine butter sauce.

£22.00

Chicken Tikka Masala (D, M, G)

Succulent chicken tikka marinated in aromatic spices and grilled to perfection, served with steamed rice, a crispy poppadom and warm naan bread.

£18.50

Stewed Mussels (MO, G, D, SU)

Fresh mussels in a flavourful broth of garlic, white wine and coconut cream, served with hot, crusty garlic bread.

£17.50

Butternut Squash, Spinach & Chickpea Curry (G, E, S, M)

A warming, aromatic curry made with tender butternut squash, nutritious spinach and hearty chickpeas, gently simmered in a rich, fragrant spiced sauce. Creamy, comforting and packed with vibrant plant-based flavour.

£17.50

Butter Chicken (G, N, D, M)

Chicken breast cooked in a creamy tomato sauce with dried fenugreek leaves, served with flaky naan bread.

£18.00

Thai Fish Cakes (G, D, M, F)

Lightly spiced Thai fish cakes served with a fresh mixed salad, golden, crispy chips and seafood sauce.

£17.50

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DESSERTS

Apple Crumble with Custard (D, G)

Warm apple crumble served with creamy custard.

Sticky Toffee Pudding (E, D, N)

Moist date sponge with rich toffee sauce, served with vanilla ice cream.

Selection of Ice Cream (D)

A selection of vanilla, chocolate and strawberry ice creams.

Chocolate Brownie (E, G, D, S)

Rich, fudgy chocolate brownie served warm with vanilla ice cream and chocolate sauce.

SIDES (EACH)

£4.50

£7.50

Garlic Bread (G, M)

Skinny Fries (V, VE)

£7.50

Thick-cut Chips (V, VE)

Onion Rings (G, V, VE)

£5.50

Sweet Potato Fries (V, VE)

£7.50

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