

# SET MENU

2 COURSES 15.00

3 COURSES 18.00

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## STARTERS

### Calamari

Panko-crumbled squid served with lemon alioli

### Chicken Liver Pâté

Served with toasted ciabatta, butter and tomato chutney

### House-Cooked Nachos (v)

Hand-cut tortillas, cheese sauce, guacamole, salsa, sour cream and jalapeños.  
Add BBQ pulled pork

## MAINS

### Classic Cheeseburger

Chargrilled beef Burger topped with Monterey Jack cheese.

### Lentil Cottage Pie' (ve)

A rich puy lentil and vegetable pie topped with carrot and sweet potato mash with seasonal greens, Chantenay carrots & a jug of gravy.

### Hunter's Chicken

Grilled chicken breast topped with smoked back bacon, BBQ sauce and cheese, served with a house salad, hand-battered onion rings and chips.

### Baked Macaroni Cheese (v)

Macaroni pasta in a rich cheese sauce and topped with mature Cheddar.  
Served with garlic ciabatta bread.

### Scampi & Chips

Whole tail breaded scampi served with a house salad, chips and tartare sauce

## DESSERTS

### Belgian Chocolate Brownie (v)

Served warm with vanilla pod ice cream.

### Sticky Toffee Pudding (v)

Served with your choice of vanilla pod ice cream or rich creamy custard.

### Ice Cream (v)

Three scoops of vanilla ice cream served with chocolate sauce.