

SET MENU

2 COURSES 16.00

3 COURSES 19.00

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.