

# BAR & GRILL MENU

## Starters

<b>Soup of the Day</b> (V) (GF) (DF) .....	<b>£7.50</b>
Served with warm bread Roll (gluten, celery)	
<b>Tian of Prawns</b> .....	<b>£8.50</b>
Served with celeriac remoulade, little gem, avocado Marie rose sauce (milk, crustaceans, celery)	
<b>Scallops</b> (GF) .....	<b>£11.75</b>
Served with pea puree and crispy pancetta lardons (crustaceans, milk)	
<b>Bruschetta</b> (V) (VE) .....	<b>£8.50</b>
A classic Italian favourite with toasted bread, tomatoes, olive oil, garlic & basil (gluten)	
<b>Duo of Pate</b> .....	<b>£8.50</b>
Served with red onion marmalade, toasted brioche (gluten, milk, sulphates, soya)	
<b>Calamari</b> .....	<b>£9.75</b>
Served with garlic & sweet chilli dip (crustaceans, milk gluten)	

## Mains

<b>Confit of Lamb Shoulder</b> .....	<b>£23.75</b>
Seasonal vegetables, dauphinoise potato, rosemary jus & parsnip crisps (milk, sulphates, celery)	
<b>Pan Fried Cajun Chicken Breast</b> .....	<b>£18.75</b>
Butternut & spinach risotto (milk, sulphates, celery)	
<b>Spinach, Sweet Potato &amp; Lentil Dhal</b> (VE) (GF) .....	<b>£17.75</b>
Rice, naan bread & onion bhaji (gluten, celery)	
<b>Fish &amp; Chips</b> .....	<b>Sml £14.50/Lrg £17.50</b>
Beer battered haddock, mushy peas, tartare sauce & lemon wedge (fish, gluten, sulphates)	
<b>Bangers &amp; Mash</b> .....	<b>£17.50</b>
Lincolnshire sausage, red onion gravy, mashed potatoes & vegetables (gluten, sulphates)	
<b>Seared Fillet of Salmon</b> .....	<b>£19.75</b>
Buttered new potatoes, peppers, red onions & chorizo (milk, fish)	

## From the Grill

All grilled dishes are served with thick-cut chip, roasted mushroom & grilled tomatoes	
<b>8oz Rump</b> (DF) (GF) .....	<b>£23.75</b>
<b>10oz Sirloin</b> (DF) (GF) .....	<b>£25.75</b>
<b>10oz Ribeye</b> (DF) (GF) .....	<b>£27.75</b>
<b>Chargrilled Cajun Chicken</b> .....	<b>£19.75</b>
Slaw, Peri-Peri or BBQ Sauce (mustard, egg, milk)	
<b>D-Cut Gammon</b> (GF) (DF) .....	<b>£17.75</b>
Fried egg & pineapple ring (milk, egg, sulphates)	
<b>Surf &amp; Turf Cajun Chicken &amp; King Prawn</b> .....	<b>£25.75</b>
Garlic butter, fried king prawns (crustaceans, milk)	
<b>Surf &amp; Turf Rump Steak &amp; King Prawn</b> .....	<b>£27.75</b>
Garlic butter, fried king prawns (crustaceans, milk)	

## Pasta

(Also can be made gluten free)

<b>Cajun Chicken Tagliatelle</b> .....	<b>£18.50</b>
Cajun chicken, chorizo pesto, parmesan shavings (milk, egg, gluten, sulphates)	
<b>Beef Lasagne</b> .....	<b>£16.75</b>
Served with side salad & slaw (milk, egg, gluten, sulphates)	
<b>Linguine Frutti di Mare</b> .....	<b>£19.75</b>
Mixed seafood with creamy white wine sauce (crustaceans, milk, egg, gluten, sulphates)	
<b>Arrabbiata Tagliatelle</b> (V) .....	<b>£17.75</b>
Garlic, virgin oil, red peppers, chopped tomatoes, mixed chilli oil & parmesan (milk, egg, gluten, sulphates)	
<b>Carbonara</b> .....	<b>£19.75</b>
Bacon lardons, cream, poached egg on top & parmesan (milk, gluten, sulphates)	

## Sides

<b>Halloumi Fries</b> (milk, egg, gluten) .....	<b>£5.00</b>
<b>Fries</b> .....	<b>£4.50</b>
<b>Sweet Potato Fries</b> .....	<b>£5.00</b>
<b>Garlic Bread</b> (milk, gluten) .....	<b>£3.50</b>
<b>House Slaw</b> (milk) .....	<b>£3.00</b>
<b>Red wine Jus</b> (sulphates) .....	<b>£3.00</b>
<b>Peppercorn Sauce</b> (milk, sulphates) .....	<b>£3.00</b>
<b>Blue Cheese Sauce</b> (milk, sulphates) .....	<b>£3.00</b>
<b>Diane Sauce</b> (milk, sulphates) .....	<b>£3.00</b>
<b>Garlic Butter</b> (milk) .....	<b>£3.00</b>

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS.

ALL DISHES MAY CONTAIN TRACES OF NUTS.