Grill Night

Available every Friday from 5pm Drink included: I75ml house red / white / rose, draught lager / cider or a 16oz soft drink

TO START

SOUP OF THE DAY vgo gFo Homemade soup of the day served with a warm bread roll and butter. Please see your server for today's soup.	4.95	WILD GARLIC MUSHROOM Slow cooked wild mushrooms laced in a garlic and rosemary creamy sauce, served on toasted sourdough.	6.95
ATLANTIC KING PRAWN GFO Shell-on garlic king prawns with romesco sauce and warmed sourdough.	7.50	BRIE WEDGES Breaded brie wedges with cranberry sauce and a side salad.	7.50
		TEAR & SHARE LOAF	4.00
CHICKEN LIVER PÂTÉ Chicken liver pâté, onion marmalade with garlic croutes.	7.50	Served with garlic butter or chilli butter.	

MAINS		SIDES	
8oz RUMP STEAK GF Our traceable, signature rump has a rich and generous dep of flavour. Served with grilled tomato, flat topped mushrod roasted shallots and homemade chips. UPGRADE TO SURF 'N' TURF 4.50 ADD WINGS 4.50 / SAUCE 3.00	18.95	HOMEMADE CHIPS vg gf	3.50
		ONION RINGS Homemade beer batted onion rings.	3.00
		TRUFFLE OIL MAC & CHEESE v vgo Classic mac and cheese with a truffle oil twist,	4.50
12oz RIBEYE STEAK GF Our traceable, signature ribeye – this cut is considered to be the most tastiest and most elegantly flavoured steak. Served with grilled flat topped mushroom, roasted shallots	26.95	topped with a parmesan crumb.	
		HOMEMADE SLAW Homemade creamy slaw.	2.50
and homemade chips. UPGRADE TO SURF 'N' TURF 4.50 ADD WINGS 4.50 / SAUCE 3.00		CHICKEN WINGS 4 BBQ / Spicy / Lemon & Herb Succulent lightly coated chicken wings tossed in	4.50

STEAK SPECIAL GF	from 29.95

See the chalk board for details.

CAJUN CHICKEN GF 17.95

Succulent chicken breast, overnight marinated in Cajun spiced buttermilk grilled to perfection. With red pepper puree, side salad, homemade chips and mini grilled corn on the cob.

12oz GAMMON STEAK GF 17.95

Grilled gammon steak with fried egg or pineapple, peas, salad and homemade chips.

UPGRADE TO SURF 'N' TURF 4.50

ADD WINGS 4.50 / FRIED EGG 1.25

CATCH OF THE DAY SPECIAL from 18.95

See the chalk board for details.

GOURMET BEEF BURGER 13.95

Succulent beef patty with fruity burger relish, homemade onion rings, sliced tomato and lettuce, served on a toasted brioche bun with homemade chips.

ADD CHEESE I.25 / BACON I.25 / FRIED EGG I.25 / EXTRA BURGER I.95

GOURMET CHICKEN BURGER GFO 13.95

Cajun chicken breast, Emmental cheese and crispy bacon, served on a toasted dressed brioche bun with fries and onion rings.

ADD CHEESE 1.25 / BACON 1.25 / FRIED EGG 1.25

VEGAN SHEESE™ BURGER vg 13.95

Vegan burger, Sheese™, Cajun cauliflower and sriracha mayo, served on a dressed toasted bun with fries.

ADD A SAUCE

BUTTERED CORN ON THE COB

Corn on the cob served with bacon butter

a choice of sauce.

and crispy shallots.

KOREAN BBQ 1.50 / GRAVY vgo 2.50 / PEPPERCORN gf 3.00 / RED WINE JUS gf 3.00 / GARLIC MAYO gf 1.50 / SPICY MAYO gf 1.50 / BLUE STILTON gf 3.00

4.00

DESSERT

FROM 5.95

Please ask your server for today's specials.

Look out for these symbols: ${\bf V}$ = Vegetarian Friendly ${\bf VG}$ = Vegan Friendly ${\bf GF}$ = Gluten Free ${\bf VGO}$ = Vegan option available ${\bf GFO}$ = Gluten Free option available