



July-September Menu
Starter and Main Course

Starters

Soup of the day
Served with a fresh baked bread roll

BBQ Rack Pork Ribs
Served with mixed salad and homemade coleslaw

Battered Cod Goujons
Served with homemade chunky tartar sauce

Vegan Creamy Garlic Mushrooms
Served with focaccia bread

Mains

Lamb shank
Served with crushed new potatoes, honey roasted carrots, parsnip crisp and a red wine gravy.

Garlic, Lemon and Herb Chicken breast
Served with roasted new potatoes, tender stem broccoli and white wine and asparagus sauce

Poached Fillet of Salmon
Served with Mediterranean vegetables, salad, pesto and side of buttered new potatoes

Grilled Gammon
Served with chips peas and pineapple

Vegetable Moussaka
Served with garlic ciabatta and mixed leaf salad

Desserts

Eton Mess- £4.95

Selection of Kelly's ice cream- £4.95

Chocolate cheesecake- £4.95
Served with cream or ice cream

Summer fruit crumble- £4.95
Served with custard, ice cream or cream

*** our desserts may contain traces of nuts***

As our food is freshly prepared, please be aware there may be a wait of up to an hour for each course. If you have any food allergies please discuss with your waitress prior to ordering. All items on the menu are subject to availability.