Chef's Specials Menu

Locally sourced meats, fish and poultry form the centre of each of our specials.
Matched with accompaniments inspired by the seasons.

Vegan Bean Balls (GF,DF)

(Satisfyingly savoury, filling and full of healthy goodness)

Rice, Pinto Beans and Chickpea Flour blended, seasoned and oven baked with a Vegan Nacho 'Cheese' Sauce, topped with Jalapeno Salsa

Served with your choice of Side Order

£9.95

Fish Pie (GF)

(Sometimes we need a big bowl of comfort)

Salmon & Smoked Haddock in a White Wine Sauce with White and Sweet Potato Mash, topped with Crispy Matchstick chips.

Complete Meal

£13.50

Chicken Piccata (GF)

(Tender and Tangy)

Escalope of Chicken Pan Fried in a Parmesan, Parsley & Chilli coating with a Tangy Lemon Reduction, Vegetable Rice and Lemon Creme Fraiche

Complete Meal

£13.95

Stack & Rack

Slow roasted pork ribs in sweet sticky Honey BBQ Sauce.

Served with your choice of Side Order

£10.95

Served with your choice of side order:-
Garlic Fries/Chips/Champ/Creamed/Chilli Fries/
French Fried Onions/Garlic Bread/Tossed Salad

Drinks Specials

Cocktail of the Month

Red Devil £4.50

Southern Comfort, Strawberry and Cinnamon Liqueur topped with Pink Lemonade

Spicy and warm but super cool!

Wine of the Month - £12.50 per Bottle

Spring Creek
Californian White Zinfandel
Frontera
Smooth, fruity red wine from Chile
Altemura
Crisp, fresh tasting white wine from Italy

Beer of the month

Bud Light 3.5% (300ml) £2.50