

SANDWICHES

MONDAY TO SATURDAY 12.00PM - 3.00PM

All served with hand cut crisps, cheese coleslaw and salad garnish. Please choose from Seeded or White bread Gluten free bread available if requested

Smoked Bacon & Brie £7.95

Smoked Bacon & Brie with Cranberry sauce (warm)

Prawn Marie Rose

£7.95

Coldwater Prawns in a Marie Rose sauce (cold)

Pastrami & Cheese

£7.95

Pastrami with Pickled Cucumber & Emmental cheese (warm)

Cheddar & Tomato

£7.75

Mature Cheddar, Beefstack Tomato & Red Onion Confit (V) (cold)

Fish Finger

£7.95

Hand Battered Cod Goujons with Tartare sauce (warm)

SIDES

Chickpea Falafel

Gourmet Chips (V)

£7.75

Chickpea Falafel & Smashed Chilli Avocado(VE)(V) (warm)

THE

CHARGRILLED SKEWERS

MONDAY TO SATURDAY 12.00PM - 3.00PM & 6.00PM - 9.00PM

Choose from one of the following

Pork Loin & Pineapple

Pork Loin marinated in Lemon, Garlic & Yoghurt, chargrilled with Pineapple, Onions, Peppers & Mushrooms

Rump Steak & Tomato

Rump Steak marinated in Dijon Mustard & Red Wine, chargrilled with Tomatoes, Onions, Peppers & Mushrooms

Served over

Vegetable Braised Rice or Gourmet Chips (Please specify if you would like half rice & half chips)

> Accompanied by: Tomato & Red Onion Salad Chargrilled Flat Bread & Houmous

£24.95 for two guests sharing

CHILDS MENU

Battered Fish Goujons £5.95

Gourmet Chips & Baked Beans or Peas £3.00

Gourmet Chips & Cheese (V) £3.50 Cheese & Tomato Pizza £5.95

Served with Salad (V) £2.50 Garlic Bread (V)

Roast Dinner (Sundays only) £6.95 Garlic Bread with Cheese (V) £3.00

Served with a Yorkshire Pudding, Roast Potatoes, Vegetables & Gravy

Cheese Coleslaw (V) (GF) £2.00 Ice Cream £1.50

£3.50 Chocolate / Vanilla / Strawberry (GF) Onion Rings (V)

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free

Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.









HOT FOOD

MONDAY TO SATURDAY 12.00PM - 3.00PM 6.00PM - 9.00PM

TO START

THE MAIN EVENT

Homemade Soup of the Day

£5.00

Served with Warm Bread & Salted Butter

Pork & Duck Pate

£5.50

Wrapped in Smoked Bacon & studded with crunchy Pistachio nuts served with bread & salted butter (GFO)

Mediterranean Vegetable Terrine £5.00

Served with a Sundried Tomato, Endive & Bean Salad & Tomato Chutney (V) (VE) (GF)

SOMETHING SWEET

Biscoff Cheesecake

£5.00

Served with Caramel Ice Cream

Homemade Chocolate Brownie £5.00

Served warm with Vanilla Ice Cream

Sloe Gin & Raspberry Cheesecake £5.00

Topped with Popping Candy & served with Whipped Cream (GF)

Chocolate & Orange Tart

Topped with Chocolate curls & Mango Sorbet (VE)

Aviator Beef Burger

£11.95

Chargrilled Beef Patty topped with Smoked Applewood Cheese, Smoked Bacon & Onion Rings served in a Pretzel Bun with Chips & Cheese Coleslaw

Pie of the Day

£10.95

Homemade Pie, Gourmet Chips, Seasonal Vegetables & Pan Gravy

Battered Cod & Chips

£10.95

£9.95

Ale Battered Cod Fillet served with Gourmet Chips, Tartare Sauce, Lemon Wedge & Mushy Peas

Mushroom & Olive Penne Pasta

Wild Mushroom & Olive Penne Pasta in a Rustic Tomato sauce (\vee) $(\vee E)$

Cajun Chicken Breast

£11.95

£10.95

Cajun Spiced Chicken Breast served with Salad, Gourmet Chips, Cheese Coleslaw & Tomato Salsa (GF)

Sausage & Spring Onion Mash

Locally sourced Pork & Herb Sausages, served with Spring Onion & Wholegrain Mustard mash & Red Wine Gravy

FISH FRIDAY

Fresh Deep Fried Cod

with a choice of either Real Ale Batter or Salt & Vinegar Batter

Grilled Cod with Lemon Butter Breaded Wholetail Scampi

Served with chips, garden or mushy peas, lemon wedge and dressed side salad

£8.95

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SUNDAY LUNCH 12.00PM - 3.00PM

TO START

Creamy Garlic Chestnut Mushrooms served on a Sourdough Bruschetta and topped with melted Cheddar Cheese (V) (GFO)

Coldwater Prawns in a Marie Rose sauce served with Seeded Bread & a dressed Chicory and Red Onion Salad (GFO)

Chargrilled Mediterranean Vegetable Terrine served with a Sundried Tomato, Endive & Bean Salad and Tomato Chutney (V) (VE) (GF)

Pork & Duck Pate wrapped in Smoked Bacon & studded with Crunchy Pistachio Nuts served with a Bruschetta & Red Onion and Balsamic Marmalade (GFO)

THE MAIN EVENT

CHOOSE FROM TWO ROAST OPTIONS:

Roast Crown of Turkey with a Bacon wrapped Sausage & Pan Gravy or Roast Rib of Beef with a Thyme & Red Wine Gravy (£3 supplement)

Served with:

Roasted Parsnips & Carrots, a Homemade Yorkshire Pudding, braised Red Cabbage, Bacon wrapped Caramelised Red Onion & Cranberry Stuffing and Herb Roast Potatoes

Baked Seabass placed on a Crayfish & Spinach Risotto with Kibbled Onions (GFO)

Root Vegetable, Red Pepper and Mixed Bean Cassoulet topped with baked Portobello Mushroom (GF) (VE) (V)

EXTRAS Yorkshire Pudding (V) £1.00 | 5 Bacon wrapped Chipolatas (GF) £2.50

SOMETHING SWEET

Chocolate & Orange Tart topped with Chocolate Curls & Mango Sorbet (VE)

Fruit Crumble of the Day served with Double Cream Custard or Vanilla Ice Cream

Warm Sticky Toffee Pudding topped with Caramelised Banana & Caramel Sauce

Sloe Gin, Raspberry & Popping Candy Cheesecake with Whipped Cream (GF)

Classic Aviator Cheeseboard - Selection of Cheeses, Bread, Biscuits, Fruit & Chutney (£1.50 supplement)

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