

Scrumptious Starters:

Classic Prawn Cocktail with a Twist £6.75

Prawns and cantaloupe melon in a marie rose sauce with a hint of chili and wholemeal bread and butter.

Homemade Chicken Liver Pâté £6.50

Served with autumn fruit chutney, crostini toast and salad garnish.

Chef's Soup of the Day £5.40

Served with warm baguette and butter.

Samuel Pepys Starter of the Week from £5.90

A different starter designed and prepared each week by our chefs.



FOR THOSE WHO LOVE EATING WITH THEIR HANDS AND GETTING GLORIOUSLY MESSY!

Pint or Half Pint of Local Prawns £7.50/£5.50

Served with freshly baked bread and butter and your choice of marie-rose sauce or aioli-mayonnaise seasoned with garlic.

Mediterranean Meat Platter £8.50

A selection of continental meats, olives, sun-dried tomatoes and ciabatta bread.

Super Sticky Spicy Chicken Wings £8.50

Served with a crisp salad, homemade coleslaw and garlic bread.

Specials:

Please take a look at our specials boards
FOR MORE STARTERS, MAIN COURSES AND DESSERTS

Main Meals:

21 Day Matured 8oz Birchstead Sirloin Steak £16.95

Cooked to your liking, topped with fried onions and field mushroom. Served with chunky chips and crunchy glazed salad, with a choice of mild creamy peppercorn sauce, or melted Stilton or garlic butter.

Smoked Fish Platter with Prawns £11.95

Scottish smoked salmon, smoked trout fillet, homemade smoked mackerel pâté and prawns with a balsamic glazed salad, freshly baked baguette and a zingy lemon mayonnaise.

Home Baked Gammon and Cheddar Cheese Ploughman's £10.50

Served with a crisp side salad and homemade coleslaw, freshly baked baguette, pickles and your choice of sweet pickle or orchard chutney.



OLD FAVOURITES

Home Braised Lamb Shank £14.50

Served on Bubble and Squeak with a red wine, rosemary and redcurrant sauce with a medley of seasonal vegetables.

Prawn Salad £11.50

Served with new potatoes and warm bread.

Home Baked Gammon Ham, Egg and Chunky Chips £10.50

6oz Handmade Beefburger or Cheeseburger £10.95

With fried onions, chilli or onion relish, chunky chips and homemade coleslaw.

Breaded Scampi and Chunky Chips £11.00

With garden peas or salad and fresh tartar sauce.

Battered Local Catch of the Day £12.00

With chunky chips and mushy or garden peas.

Chef's Homemade Fish Pie with Prawns £12.00

Smoked haddock, salmon, cod and prawns in a creamy saffron sauce, topped with a mild cheesy mash. Served with a choice of mushy peas or seasonal vegetables or salad.

Chicken Kiev and Chunky Chips £11.95

With cauliflower cheese and a side salad.

Chef's Homemade Chicken Curry £11.95

Served on a bed of Basmati rice, with a crisp poppadom and roasted chilli peppers.

Spicy Chicken Salad £11.50

Served on a mixed leaf salad, with mango dressing, homemade coleslaw and fritters.

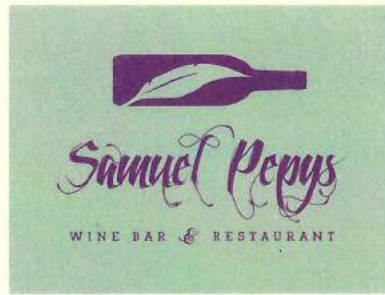
Chilli-Con-Carne £11.50

Served on a bed of Basmati rice, with jalapeño chilli's and cooling sour cream.

Classic Lasagne £11.00

Served with a crisp salad, homemade coleslaw and garlic bread.





Vegetarian Options:

Chef's Vegetarian Quiche of the Day V £11.00

Served with a crisp salad, homemade coleslaw and new potatoes or chunky chips.

Vegetable Lasagne V £11.00

Served with a crisp salad, homemade coleslaw and garlic bread.

A Blast from the Past – Spiced Poached Pears in a Stilton Sauce V £11.00

Served with a choice of chunky chips or jacket potato, salad and coleslaw.



ACCOMPANIMENTS

Bread Roll and Country Butter	£1.00
Warm Baguette and Country Butter	£1.50
Garlic Bread	£2.00
Battered Onion Rings	£2.50
Homemade Coleslaw	£2.30
Cauliflower Cheese	£2.50
Chunky Chips	£2.50

ALL DISHES ARE HOME COOKED BY OUR CHEFS

V - Suitable for Vegetarians

Whilst we do our utmost to serve you as quickly as possible, all our food is freshly prepared and cooked to order, and a delay is sometimes inevitable at busy times.

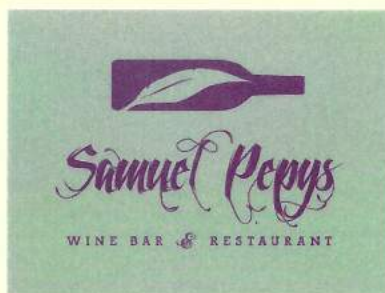
Please note: all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Gratuities are at the customer's discretion.

SOMETHING FOR THE WEEKEND?

book now for our

Traditional Sunday Roast



Something Light

Only available Monday - Saturday 11am-2.30pm

PANINIS £6.95

- Cheddar Cheese V
- Cheddar Cheese and Grilled Back Bacon
- Cheddar Cheese and Home Baked Ham
- Brie and Cranberry or Marmite V

All served with Homemade Coleslaw and Salad Garnish



FRESH BAPS £5.95

- Bacon, Lettuce and Tomato
- Bacon, Egg Mayonnaise and Tomato
- Home Baked Ham and Egg Mayonnaise
- Grated Cheddar Cheese and chopped Onion mixed with Mayo V
- Cheddar Cheese and Tomato or Pickle V
- Breaded Chicken Goujons with Garlic Mayo or Mild Chilli Mayo

- Prawn Cocktail £6.45
- Fish Finger with Homemade Tartar Sauce £6.45

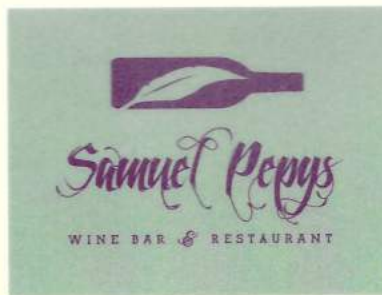
All served with Potato Crisps, Homemade Coleslaw and Salad Garnish



BAKED JACKET POTATOES

- Melted Cheddar Cheese V £6.00
- Home Baked Ham and Cheddar Cheese £6.50
- Baked Beans and Cheddar Cheese £6.50
- Tuna Mayonnaise and Sweetcorn £7.00
- Chilli-Con-Carne and Sour Cream £8.00
- Chicken Curry £8.00
- Prawn Cocktail £8.00

All served with a Crisp Salad and Homemade Coleslaw on the side



Midweek Light Lunch Menu:

Only available Monday - Friday 11am-2.30pm

1 MAIN MEAL £5.95 • 2 COURSES £8.95 • 3 COURSES £10.95

SCRUMPTIOUS STARTERS:

Classic Prawn Cocktail with a Twist

Prawns and cantaloupe melon in a marie rose sauce with a hint of chili and wholemeal bread and butter.

Homemade Chicken Liver Pâté

Served with autumn fruit chutney, crostini toast and salad garnish.

Chefs Soup of the Day

Served with warm baguette and butter.

MAIN MEALS:

Battered Local Catch of the Day

With chunky chips and mushy or garden peas.

Liver and Bacon

With mashed potato, a medley of seasonal vegetables and real gravy.

Vegetable Lasagne V

Served with a crisp salad, homemade coleslaw and garlic bread.

DESSERTS:

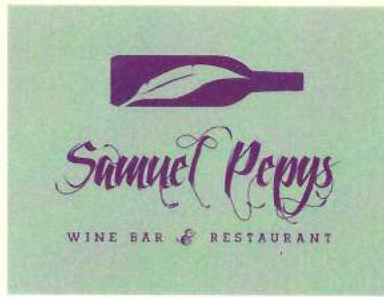
Homemade Cream Meringue and Red Berry Coulis - *the best in town!*

Chef's Homemade Fruit Crumble

With creamy custard.

Banaffle

A warm waffle served with banana and fresh cream or ice cream.



Naughty but Nice!

ALL DESSERTS £5.95 each

**Homemade Cream Meringue
and Red Berry Coulis - *the best in town!***

Chef's Homemade Fruit Crumble
With creamy custard.

Chocolate Nut Brownie
With vanilla ice cream and toffee sauce.

Chocolate and Orange Roulade
Served with double cream.

Warm Belgian Waffle
Served on crème anglaise and honeycomb ice cream.

Trio of Ice Creams
Vanilla, chocolate and strawberry.

Trio of Sorbets
Refreshing raspberry, mango and lemon.



Cheese Plate £6.50
A selection of British cheeses
with country butter, autumn fruit chutney and crackers.



The All Day Sunday Menu:

Only available Sundays, 12-9pm

1 MAIN MEAL £12.95 • 2 COURSES £16.95 • 3 COURSES £19.95

CHILDREN'S DINNER with a soft drink or ice cream £9.95

SCRUMPTIOUS STARTERS:

Classic Prawn Cocktail with a Twist

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Homemade Chicken Liver Pâté

Served with autumn fruit chutney, crostini toast and salad garnish.

Chef's Soup of the Day

Served with warm baguette and butter.

Whitebait

Lightly battered and served with garlic mayonnaise and wholemeal bread and butter.

TRADITIONAL SUNDAY ROASTS:

Lamb, Beef, Chicken or Stuffed Pork Loin

All of our roasts are served with roast potatoes, honey-roasted carrots and parsnips, cauliflower cheese, french beans and a Yorkshire pudding with lashings of real gravy.

DELICIOUS DESSERTS:

See our specials board for today's tasty treats!



SUNDAY SUBSTITUTES:

If you don't fancy a roast, check out these alternatives.

Battered Local Catch of the Day

With chunky chips and mushy or garden peas.

Chicken Kiev and Chunky Chips

With cauliflower cheese and a side salad.

Chef's Vegetarian Dish of the Day V

A delicious, freshly prepared dish with a choice of sides; please ask us for details.