

TEA-TIME TWO COURSE

Monday – Friday 4pm -7pm

2 Courses £16pp
add an extra course for £4

Starters

Homemade Vegetable Broth

Served with an oven baked roll

Chicken Satay

Chunks of oven baked chicken, skewered and served in a satay sauce

Cheesy Garlic Bread Slices

Served with tomato, garlic dip

Garlic Mushrooms

Breaded mushrooms, deep fried and tossed on garlic butter served on a bed of salad and served with a garlic mayo

Main Course

Breaded Haddock

Sliced fillets of haddock, freshly coated in crisp breadcrumbs and served with hand cut chips, garden peas and caper sauce

Beef & Pulled Pork Burger

Home made beef burger topped with pulled pork and served in a brioche bun, served with skinny fries and salad garnish

Homemade Lasagne

Served with salad garnish, coleslaw and your choice of side

Steak & Guinness Puff

Tender pieces of steak cooked with Guinness & mushrooms, topped with a puff pastry lid and served with your choice of potato (Champ / Hand cut Chips / Baby Boiled)

Chinese Beef Pitta Pocket

Tender pieces of beef cooked in a sticky hoi sin & sweet chilli sauce with sweet peppers and mushrooms; served in a pitta bread pocket with salad garnish skinny fries

Honey Chilli Chicken

Chicken mini fillets coated in a spicy batter, tossed in a sweet chilli dressing and served with your choice of boiled rice, salad, baby boiled or skinny fries

Desserts

Home made Pavlova served with fresh cream and seasonal fruits

Apple Crumble & Hot Cinnamon Custard

Sticky Toffee Pudding served with Vanilla Ice Cream & Caramel Sauce

Trio of Ice-Cream - Strawberry, Chocolate and Vanilla