

LUNCH

APPETISERS

<i>Pate</i>	£5.00
Chef's homemade smooth chicken liver pate and toast.	
<i>Soup</i>	£3.50
Chef's homemade soup of the day.	
<i>Melon</i>	£4.50
Melon fan served with fresh fruit.	
<i>Mackerel</i>	£4.50
Smoked Mackerel served hot or cold.	
<i>Garlic Bread</i>	£2.50
4 rounds of French Bread with melted cheese and garlic butter.	
<i>Egg & Prawns</i>	£3.50
Egg and prawns covered in Marie Rose sauce.	
<i>Black Pudding</i>	£4.00
Served with garlic butter and a salad garnish.	
<i>Chicken Goujons</i>	£5.50
Coated in breadcrumbs & Served with a garlic mayo dip and salad garnish.	

MAINS

<i>Steak</i>	£11.50
6oz Sirloin steak served in a mushroom and red wine sauce.	
<i>Plaice</i>	£10.00
Grilled fillet of Plaice.	
<i>Calves' Liver</i>	£11.00
Grilled. Served with sliced onions and a red wine gravy.	
<i>Roast of the Day</i>	£10.00
Choice of two, please ask.	
<i>Chicken Cacciatore</i>	£8.50
Leg & thigh of chicken in red wine, onions, mushrooms & garlic.	
<i>Giant Yorkshire Pudding</i>	£10.00
Filled with Steak and Kidney in a rich gravy.	
<i>Vegetarian</i>	£10.00
Chef's choice please ask.	

DESSERTS

<i>Sweets</i>	£5.00
A selection of sweets from the trolley.	
<i>Coffee</i>	£2.50
Fairtrade coffee from our <i>bottomless</i> pot and mints.	

Complimentary bread, butter and Melba toast on your table

All main courses served with chef's vegetables of the day. All dishes may be served without sauces if required. All dishes inclusive of V.A.T.