

# Ala Carte Menu

## Sharing Platters

Breaded chicken strips, salt & pepper Squid, sausages, BBQ ribs, bacon & cheese loaded potato skins served with a sweet chilli sauce & sour cream and chive dip

**£19.00**

Italian bruschetta's, onion bhajis & naan bread, onion rings, grilled halloumi, cheesy stuffed mushrooms V

**£15.50**

## Starters

Soup of the day (served with bread roll and butter) V Vegan\*

Gf\* **£7.50**

Honey and whiskey BBQ glazed ribs, GF

**£11.00**

Prawn and crab stack topped with avocado, bound with Marie Rose sauce. served with buttered brown bread V

**£12.90**

Garlic and chilli king prawns served with crusty breads

**£13.50**

Baby roasted courgettes, beetroot and rucola salad, crispy potato juliennes, toasted pine nuts, balsamic dressing N V

Vegan

**£9.00**

Crispy chilli beef, prawn crackers and Asian salad

**£11.50**

Homemade onion Bhajis with mini naan bread, and mint yogurt

V Vegan\* DF\* GF\*

**£8.50**

Roasted figs, candied walnuts, orange segments, goats cheese crumble, honey mustard dressing N \*GF DF\*

**£9.50**

Duck and orange Pate, crostini breads, caramelised onion chutney, **£9.00**

## Mains

Pan roasted cornfed chicken breast, wholegrain mustard mash, roasted baby courgettes, tarragon creamed velouté, confit cherry tomatoes GF\* DF\*

**£21.50**

Chefs pie of the day, served with chunky chips or mash, steamed peas (please ask your server) **£19.50**

The Rose burger, on baby gem, tomato, gherkins, served with brioche bun and fries, burger relish GF\*

**£18.50**

Halloumi and Portobello mushroom Burger, roasted peppers, coriander mayo in a soft brioche bun and fries V GF\*

**£18.50**

Sesame seeded roasted teriyaki Salmon fillet, Asian style noodles, chargrilled lime

**£22.50.**

Herb crusted Cod loin, sautéed new potatoes, asparagus spears, with a lemon, caper, and butter sauce GF

**£22.50**

King Prawn and Crab Linguini, garlic, fresh chillies, cherry tomatoes, with tomato sauce and a hint of cream finished with baby spinach GF\*DF\*

**£23.50**

100z Sirloin steak with mushroom, grilled tomato, fries, onion rings GF\*

Choose sauce from our range of Peppercorn, Bearnaise, Mushroom

**£29.50**

Beer Battered Haddock & Chips. Served with a lemon wedge, triple cooked chips, peas and tartar sauce

**£18.50**

Calves liver and smoked streaky bacon with caramelised baby onions, red wine jus on a bed of creamy mash

**£24.50**

Locally sourced sausage and mash with a creamy potato mash, onion gravy and steamed peas.

**£18.50**

Chefs homemade curry of the week served with nan breads and onion bhaji and basmati rice GF\* V Vegan

**(king prawn £22.50/ chicken £20.50/ vegetable £18.50)**

Stuffed Cajun sweet potatoes with chickpeas, roasted pepper, pomegranate, baby courgettes and balsamic glazed shallots Vegan

**£16.50 add chicken £4.00**

Linguine Tossed with Sauteed wild mushrooms in a creamy white wine and garlic sauce and soft herbs V

**£14.50**

## Salads

Smoked Salmon and prawn salad with avocado, and citrus dressing

**£19.50**

Chicory gem, sweet potato, asparagus, roasted peppers, avocado, cherry tomatoes, carrots juliennes salad with French dressing V Vegan

**£14.00**

Chicken & Bacon Salad, mixed leaf salad tossed with red onion, feta cheese, avocado and roasted peppers, olive oil and balsamic dressing

**£16.50**

Classic Caesar salad V

**£12.50 (Add: Chicken for £4)**

## Sides

Steamed vegetables

Triple cooked chips

Fries

Onion rings

House mixed leaf salad

Creamed mash with spring onions

Tender stem broccoli

Steamed Garden peas

**£5.00 each**

V – Vegetarian • N – Contain nuts • DF - Dairy free • DF\* - Available dairy free upon request • GF- Gluten free • GF\* - Available gluten free upon request •