TAPAS

All £8 each · 3 Tapas - £22

Loaded Nachos Choose from: Pulled Pork can be GF, Cheese can be GF, Vegan VG/can be GF (Sharing Nachos - £10) Garlic Bread V with Tomato V/VG with Cheese V Deep Fried Brie with Sweet Chilli Sauce

Salt & Pepper Squid with Aioli Jalapenos Stuffed with Cream Cheese V King Prawn Pil Pil with Toasted Sour Dough Chicken Strips in Creamy Parmesan Sauce GF Patatas Bravas with Aioli VG/GF Steak Strips with Sweet Chilli Sauce GF Honey & Chilli Glazed Cumberland Sausage

Crispy Beef with Asian Slaw GF Sweet Corn Fritters with Mango & Lime Dip VG

Steak Tacos - Soft Flour Tortillas filled with Sliced Steak, Homemade Tomato Relish & Fried Onions with a side of Mustard Mayo

Pulled Pork Tacos with Asian Slaw Halloumi Tacos with Tomato Relish

Tempura Popcorn Cauliflower with Chipotle BBQ Sauce VG

Crispy Halloumi Bites with Mango Salsa V/GF Chicken Goujons with Garlic Mayo Vegetable Gyozas with Soy Sauce V/VG

Corn Ribs in a Sticky Honey Glaze VG / GF Grilled Asparagus in Parmesan Sauce V/GF Padron Peppers VG

Bowl of Olives - £3.50 (GF) (VG)

Bread Selection with Wild Carlic Butter, Sundried Tomato Butter and Oil/Balsamic Vinegar £4.50 (VG)

Chilli & Garlic Buttered Greens £4.00 (GF) (VG)

Garden Salad with House Dressing £4.00 (GF) (VG)

Beer Battered Onion Rings - £4.00 (VG)

French Fries - £4.00 (GF) (VG)

Triple Cooked Chips with Truffle & Parmesan £4.50 (V)

> Salt & Pepper Fries £4.50 (GF)

Seasonal Vegetable soup

Served with Crusty Bread (VG) £7.00

Smoked Mackerel Pate

Served with Crusty Bread (Can be GF) £8.00

Wild Creamy Garlic Mushrooms

Served on Toasted Sourdough (Can be VG/GF) £8.00

Grilled Goats Cheese

Served on Beetroot & Peppered Rocket finished with a Wholegrain Mustard Dressing (V)(GF) £8.50

Deep Fried Breaded Mozzarella

Served on a Rich Tomato Sauce with Pesto & Parmesan Cheese (V) £8.00

Panko Breaded Salt & Pepper King Prawns

Served with Sweet Chilli Mayonaise £9.00

Moules Mariniere

Mussels in a Garlic, White Wine & Cream Sauce Served with Crusty Bread (Can be GF) £9.50

Locally Sourced Lamb Rump

Served with Dauphinoise Potatoes, Grilled Asparagus and Finished with a Red Wine Gravy (Can be GF) £18.50

Pork Schnitzel

Breaded Pork Schnitzel served with Chive & Onion Mash and Finished with a Mushroom & Madeira Sauce £17.50

Braised Strip loin of Beef

with a Root Vegetable and Butterbean Broth Served with Warm Crusty Bread £17.50

Beetroot & Chickpea Ravioli

Served in a Creamy Tomato Sauce (VG) £16.50

Harrisa Kebab

A Choice of Marinated Chicken, Beef, Prawn, Lamb or Halloumi Served in a Flatbread with Garlic Mayo and a Chilli Dip. Served with a Fresh Salad & House Dressing £18.00 or £19.50 for Mixed

Chicken Linguini

Strips of Chicken Breast & Asparagus with Linguine in a Creamy Tarragon Sauce £17.00

Chinese Style Duck Breast

Marinated Duck Breast on a Bed of Wok Fried Noodles & Vegetables £18.50

Poached Haddock

Served on a bed of Crispy Smoked Bacon & Leeks, topped with a Poached Egg and a Wholegrain Mustard Cream Sauce (GF) £18.00

FAJITAS

Your Choice of Filling Served on a Bed of Sizzling Vegetables with Guacamole, Salsa, Grated Cheese & Sour Cream and Fresh Tortillas (GF available)

Chicken: £16.00 • Steak: £16.50 • King Prawn: £17.00 Mixed: £17.00 • Halloumi: £16.50 V • Vegetable: £14.50 VG 'No Chicken' Chunks: £15.50 VG

MEXICAN MAINS

All served with Rice

Enchilada Suiza

Tortilla Stuffed with Chicken Breast and Mixed Vegetables in a Sauce Topped with Cheese £16.00

Enchilada Espinicas

Tortilla Stuffed with Spinach, Garlic, Peppers and Chilli in Creamy Sauce Topped with a Cheese, (can be V or VG) £15.50

Enchilada De Carne

Pan-fried Strips of Steak and Vegetables in a Tangy Tomato sauce, Oven Baked in a Flour Tortilla, £16.50

Chimichanga De Carne

Deep Fried Tortillas Stuffed with Strips of Beef or Chicken, Peppers and Onions in a Creamy Peppercorn Sauce Beef or Chicken - £16.50

Jalapeño Pollo

Chargrilled Chicken Breast Glazed with a Tequila, Lime & Jalapeño Cream Sauce £16.00

Swap Rice for Fries - £1.00

BURGERS

STEAKS

8oz Centre Barrel Fillet Steak

10oz St. George Sirloin Steak

All cooked to your preference and served with Vine Tomatoes, Mushroom & Onion with

either French Fries or Homemade Chips

STEAK ADDITIONS

Dauphinoise Potatoes

Surf & Turf King Prawns

Buttered Spinach

Grilled Asparagus

in Garlic & Thyme Butter

STEAK SAUCES

Garden Salad

The Andalusian Burger £15.50 Our Own Recipe Beef Burger with Burger Sauce

FROM ===

£30.00

£28.00

£4.50

£4.00

£4.00

£4.00

£6.00

£4.00

£15.50

£15.50

THE GRILL

Crispy Chicken Burger

Peppercorn, Rich RedWine Jus or Dianne

Chicken Breast cooked in our Own Recipe Batter with Garlic Mayo

Grilled Halloumi Burger V

Grilled Halloumi with Baby Gem Lettuce, Beef Tomato, Red Onion & Sweet Chilli Sauce

All served in a Seeded Burger Bun, Baby Gem Lettuce, Red Onion & Tomato with either French Fries, Homemade Chips or Salt & Pepper Crinkle Cut Fries

Add Monterey Jack Cheese £2 Add Goats Cheese - £2.50 Add Crispy Bacon £2

> PLEASE SEE SEPARATE MENU FOR OUR DELICIOUS **DESSERT SELECTION**

SUNDAYS WE SERVE TAPAS & ROAST DINNERS

Your choice of Beef, Lamb, Ham, Chicken or Vegetable Wellington all served with Roast & Mashed Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Homemade Gravy

AFTER DINNER COCKTAILS

All £9 each

SALTED CARAMEL ESPRESSO MARTINI

Salted Caramel Vodka, Khalua, Double Espresso

SNICKERTINI

Toffee & Fudge Vodka, Cocoa Brun, Amaretto, Cream & Caramel

TIRAMISU MARTINI

Martel Brandy, Tia Maria, Vanilla & Cream

TERRY'S CHOCOLATE ORANGE WHITE RUSSIAN

Carlisle Blood Orange Gin, Kahlua, Double Cream & Terry's Chocolate Orange Syrup

CUP CAKE MARTINI

Chambord, Raspberry Vodka, Vanilla & Pineapple Juice

PINA COLADA

KoKo Kanu, Coconut, Cream & Pineapple Juice

SPECIALITY COFFEES

All £5.50 each

IRISH COFFEE

Made with Farrer's Hot Gates Speciality Coffee with your choice of whiskey and a cream floated finish

BRANDY COFFEE

Made with Farrer's Hot Gates Speciality Coffee, with Courvoisier and a cream floated finish

BAILEYS COFFEE

Made with Farrer's Hot Gates Speciality Coffee, hold the milk, just add baileys.

COINTREAU COFFEE

Made with Farrer's Hot Gates Speciality Coffee, with Cointreau and a cream floated finish.

LUXURY HOT CHOCOLATES

TERRYS CHOCOLATE ORANGE HOT CHOCOLATE

£4.00

BAILEYS IRISH CREAM HOT CHOCOLATE

£5.50

