



EARLY BIRD MENU

2 COURSES £9.95

Tuesday – Friday 5pm-7pm.

Sunday Special £7.95 12.30pm-8.30pm

PLEASE ASK STAFF
ABOUT TODAY'S
SPECIALS
- Side Orders -

FRENCH BREAD £1.45

GARLIC BREAD £1.95

*Topped with cheese, chilli,
Tomato or a mix of all 3*
£2.45

FRENCH FRIES £2.25

8xHANDCUT CHIPS £2.75

CAJUN FRIES £2.50

**TOMATO, BASIL & RED
ONION SALAD** £2.50

HOUSE SALAD £2.50

**ADD MOZZARELLA
TO YOUR SALAD** £0.90

BREAD AND DIPS £2.85
*With hummus, olive
oil and balsamic vinegar*

MARINATED OLIVES
£2.00

**GARLIC & CHIVE
MASHED POTATOES**
£2.50

**PAN FRIED CARROTS &
GREEN BEANS** £2.50

**CREAMED CABBAGE &
PANCETTA** £2.75

CABARET NIGHTS

Every last Friday of each
month!

Ask staff for further
details

~ Starters ~

Chef's Homemade Soup of the Day (V)
Made with the finest ingredients served with fresh bread

Smooth Chicken Liver Parfait
Served with chutney and crusty bread

***Warm Salad of Chickpeas, Sun Blush Tomatoes &
Cous Cous (V)***
With ripped goats cheese and pesto

Grilled Black Pudding
Served on herbed mash potatoes with a smoked bacon &
green peppercorn sauce

Prawn & Crayfish Cocktail
Served with seafood sauce & brown bread

~ Main courses ~

Main courses served with green beans & carrots where appropriate

Braised Brisket of Beef
Served with roast vegetable puree and a rich red wine sauce

Roast Belly of Pork
Served on chorizo crushed potatoes with a glayva cream
sauce

Mixed Seafood
Cooked in a white wine, tomato & basil sauce served on
penne pasta with shaved Parmesan

Char Grilled Breast of Chicken
Served on marinated vegetables, sauté new potatoes & glazed
with mozzarella cheese

Mixed Mushroom Stroganoff (V)
Served with rice and sour cream

Please note some of our fish dishes may contain bones and we cannot
guarantee all our dishes are nut free.

LIQUEURS 25ml £2.45

DRAMBUIE
COINTREAU
TIA MARIA
GRAND MARNIER
BENEDICTINE
BAILEYS (50ML)
GLAYVA
AMARETTO
CRÈME DE MENTHE
SAMBUCA
KAHLUA

BRANDIES per 25ml

COURVOISIER VS £2.45
REMY MARTIN VSOP £4.00

PORTS per 50ml

COCKBURNS RUBY £2.30
LATE BOTTLED
VINTAGE £3.00
TAWNEY £3.00

**WHISKIES &
BOURBONS**

per 25ml

BELLS £2.50
JACK DANIELS £2.50
JAMESONS £2.50
GLENFIDDICH £4.00
GLENMORANGIE £4.00
CANADIEN CLUB £3.00

TUESDAY TENNER

Every Tuesday, 2courses
off our A La Carte menu
only **£10**

Ask staff for further
details

DESSERTS

Bramley Apple & Frangipan Tart

Served warm with black treacle ice-cream

Bailey's & White Chocolate Crème Brulee

With double chocolate cookie

Hot Chocolate Pudding

With vanilla ice-cream

Banoffee Cheesecake

Served on a ginger nut base with cinnamon & ginger crème
anglais

Selection of Dairy Ice-Creams

With fresh berries and whipped cream

Le Frog Cheese Platter £2 supplement

With biscuits, chutney and grapes

Why not finish your meal with one of our liqueur coffees

LIQUEUR COFFEES

at £3.90 each

CALYPSO - Tia Maria
IRISH - Irish whiskey
SCOTCH - Scottish whisky
ITALIAN - Amaretto
RUSSIAN - Vodka
FRENCH - Brandy
MEXICAN - Kahlua
CARIBBEAN- Rum

Liqueur coffees not included in the set menu