**A LA CARTE**

**Nibbles to Share**

Hand Stretched Garlic & Cheese Flatbread £4.00 (v)

Hand Stretched Tomato & Garlic Flatbread £4.00 (v)

 Garlic Dough Balls £4.00 (v)

**Starters**

Chefs Homemade Duo of Soup £5.00 (gf)(v)

Chicken Liver & Port Pate with Red Onion Marmalade £5.00 (gf)

Salt & Pepper Calamari with a Sriracha Mayo £5.00 (gf)

Add Tempura Prawns for £2.00 Supplement

Slow Cooked BBQ Ribs, Mixed Leaf Salad £6.00 (gf)

Duck & Spring Onion Rolls, Hoisin Sauce Glaze £6.00

Homemade Fish Cake, Parsley Sauce £6.00

**Mains**

Roasted Vegetable or Beef Lasagne with Garlic Bread £12.00 (v)

Slow Cooked Honey Glazed Ham, Eggs & Triple Cooked Chips £13.00 (gf)

Chicken Supreme, Herb Parmentier Potatoes, Baby Carrot Puree & Sage Jus £15.00 (gf)

Seared Fillet of Salmon, Pesto Green Vegetables, £15.00 (gf)

Beer Battered Fish & Triple Cooked Chips with Mushy Peas & Tartare Sauce £12.00

**THE GRILL**

Our steaks are hand cut British beef, aged for a minimum of 28 days, chargrilled & served

with a sauce of your choice, slow roast tomato, baked mushroom, triple cooked chips.

**Homemade Sauces**

 Peppercorn Diane Blue Cheese Béarnaise Smokey BBQ Firecracker

8oz/16oz Rump Barrel £18.00/£27.00 8oz Fillet £25.00

8oz/16oz Ribeye Barrel £20.00/£30.00 16oz Chateaubriand (to share) £45.00

8oz Prime Beef Burger £12.00 8oz Cajun Chicken Burger £12.00

Plant Based Burger £12.00 (v) Halloumi Burger £12.00 (v)

**Side Orders** – all £3.00

 Savoy Cabbage & Bacon Triple Cooked Chips

 Onion Rings Seasonal Greens

 Halloumi Fries Garlic Mushrooms

**Desserts**

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream £5.00 (v)

Vanilla Cheesecake, White Chocolate & Baileys Sauce £5.00 (v)

Semifreddo £5.00(v)(gf)

Chocolate & Orange Brownie, Chocolate Sauce & Clotted Cream £5.00 (v)

Cinnamon Sugar Coated Waffle with Strawberries & Clotted Cream £5.00 (v)

Maple & Pecan Tart & Clotted Cream £5.00 (v)

Selection of “Nicholls of Parkgate” Ice Creams & Sauces £5.00(v)(gf)