

MENU

2 COURSES £21.95 | 3 COURSES £25

STARTERS

SOUP OF THE DAY
SERVED WITH A BREAD ROLL (V, GF*)

TWICE COOKED BELLY PORK 5 SPICE POWDER, SOY CARAMEL AND PICKLED GINGER (GF*)

TRADITIONAL PRAWN COCKTAIL

ICEBERG LETTUCE, PRAWNS, MARIEROSE SAUCE, LEMON WEDGES AND BROWN BREAD FINGERS (GF*)

CREAMY GARLIC MUSHROOM ON CHAR-GRILLED SOURDOUGH FINISHED

N CHAR-GRILLED SOURDOUGH FINISH WITH BALSAMIC GLAZE (V, GF*)

THAI SPICED RISOTTO BALL NESTLED ON ASIAN SLAW TOPPED WITH JAPANESE MAYO & MICRO CORRIANDER (V)

MAIN

SLOW COOKED FEATHER BLADE OF BEEF ON A BED OF CREAMY MASHED POTATO, HONEY ROASTED CARROTS, BUTTERNUT SQUASH PUREE WITH A RED WINE JUS (GF*)

CHARGRILLED RUMP OF LAMB

ON A BED OF CREAMY MASHED POTATO, HONEY ROASTED CARROTS WITH MINT PEA PUREE & MINT INFUSED JUS (GF*)

BUTTER ROASTED BREAST OF CHICKEN

CREAMY MASHED POTATO WITH A SELECTION OF BUTTERED GREENS, PANCETTA CRISP & LIGHT CHICKEN JUS (GF*)

6OZ SIRLOIN STEAK

COOKED TO YOUR LIKING WITH BAKED FLAT CAP MUSHROOM, RED ONION JAM, VINE TOMATOES AND TRIPLE COOKED CHIPS

BAKED FISH

TOPPED WITH TEMPURA SCRAPS, TRIPPLE COOKED CHIPS, MUSHY PEAS & TAR TAR SAUCE & CHAR GRILLED LEMON

MAVEN BURGER

JUICY STEAK BURGER TOPPED WITH STREAKY CHEDDAR CHEESE, CRISPY ONIONS ON A BRIOCHE BUN WITH HOUSE BURGER SAUCE, MUSTARD, BABY GEM LETTUCE, BEEF TOMATO, COLESLAW, FRIES & BATTERED ONION RING

KING PRAWN AND CHORIZO LINGUINE
IN A RICH CREAM SAUCE TOPPED WITH FRESH PARMESAN

MEDITERRANEAN ROASTED VEGETABLE LINGUINE

IN A TOMATO SAUCE TOPPED WITH FRESHPARMESAN (V)

WILD MUSHROOM FILO BASKET ON A BED OF RISOTTO AND PARMESAN CRISP & BEETROOT GLAZE (V)

DESSERTS

LEMON POSET
WITH FRESH BERRY COMPOTE &
SHORTBREAD BISCUIT

WHITE CHOCOLATE & PISTACHIO CHEESECAKE

STICKY TOFFEE PUDDING
WITH TOFFEE SAUCE AND VANILLA POD ICE CREAM

CHEESE BOARD
SELECTION OF CHEESE, ARTISAN BISCUITS & CHUTNEY
(£3 SUPPLEMENT)

*GLUTEN FREE OPTION MUST BE REQUESTED ON ORDER



