

Special Dinner Menu

Available from 5pm daily

2-Course £ 14.25

3-Course £ 16.95

Starters

Home-made Soup of the Day

Served with a crusty roll & butter

Spicy Mixed Pakora

Served with a mint yoghurt dressing

Crispy Beer Battered Mushrooms (V)

Filled with cream cheese & chives and served with garlic mayonnaise

Atlantic Prawn Cocktail

In home-made Marie Rose sauce and served with brown bread & butter

Home-made Cheese & Onion Bites (V)

Cheddar & spring onion rolled in mashed potato, deep-fried in breadcrumbs and served with a sweet chilli dip

Main Courses

Fresh Haddock Fillet in Beer Batter

Home-made Minced Beef Lasagne

Home-made Steak Pie with Pastry lid

Grilled Gammon Steak

Served with fried egg or pineapple

Battered Jumbo Chicken Goujons

Chicken and/or Ham Salad

All served with French Fries, Garden Peas & Carrots

6oz Gourmet Cheese Burger

Served on a floury bap with sides of French fries, mushrooms and battered onion rings

New York Style Chicken Burger

Char-grilled chicken fillet topped with BBQ sauce, bacon and cheddar cheese, served on a floury bap with French fries, mushrooms and battered onion rings

Home-made Macaroni Cheese (V)

Freshly made pasta cooked in a rich cheese sauce

Chicken & Bacon Penne Pasta

Cooked with spring onions in a white wine and garlic cream sauce

Pasta dishes are served with Garlic Bread

Mexican Fajitas

Sizzling Fajitas – Chicken or Vegetable (V)

Served on sautéed onions and peppers with warm tortilla wraps, salsa, sour cream, and rice

Spicy Curry Selection

Our Curries are made by our Asian staff to traditional recipes, using the finest herbs and spices

The following are served sizzling on sautéed onions with pilau rice, salad and medium curry sauce

Chicken Tikka Platter

Chicken Reshmi Platter

The following are served with Pilau Rice and are available in your choice of meat from:

Chicken Reshmi; Chicken Tikka;

Beef; Mixed Vegetables (V)

Badami Korma (mild)

Bhuna (medium)

Dopiaza (medium)

Pathia (medium)

Rogan Josh (medium)

Dhansak (medium)

Madras (hot)

Vindaloo (very hot)

Add a freshly made Naan Bread to your order

Home-made Desserts

Baileys Toffee Cheesecake

A light cream cheese topping on a honey biscuit base, served with Butterscotch sauce

Traditional Apple Pie

Apples and sultanas with a hint of cinnamon in a home-made Shortcrust pastry

Sticky Toffee Pudding

A moist, light sponge containing dates, served warm with home-made Toffee sauce

All served with fresh cream, ice cream or custard

Allergies

Several of our dishes may contain nuts. Please do not hesitate to speak to a member of our staff if you require assistance with any allergies or dietary needs.

CARD PAYMENTS ACCEPTED (MIN VALUE £10.00)

*Service Charge is not included
Gratuities are at your discretion*