

Senior Citizen's Menu (Old but Gold)

1 Course - 13.45 2 Courses - £16.45 3 Course - £19.45



Our Starters

Homemade Soup Of The Day, With toasted ciabatta

Salt & Pepper Squid, Chili & coriander, soy & honey dipping sauce

Kalamata Olives, Marinated with garlic and rosemary VE/GF

Toasted Garlic Bread V - Mozzarella (£1.50 Supplement)

Our Mains

Breaded Wholetail Scampi, Seasoned chips, pea & mint puree, homemade tartar sauce

Smoked Haddock Gratin, Local smoked haddock, leeks, cream, cheese & a herb crust

Homecooked Ham, with creamy mash potato, pea & mint puree with homemade parsley sauce

Homemade Sausage Roll, creamy mash potato & spring greens

Breaded Chicken Escalope, with garlic & parmesan linguini & homemade tomato sauce

Chefs Roast Of The Day, Roast potatoes, fresh veg, York pudding & homemade stock gravy

Roasted Tomato Linguini, served with parmesan & roasted vine tomatoes V (VE upon request)

Sausage Casserole, served in a homemade yorkshire pudding & creamy mash potato



Sides

Fries £4.50

Cheesy fries £5.00

Truffle & Parmesan fries £6.50

Spring greens £4.50

Roasted Vine Tomatoes with Garlic £4.50



Our Desserts

Homemade Chocolate Brownie, Chocolate sauce & vanilla ice cream GF

Dutch Apple Crumble, Custard, or ice cream

Steamed Ginger & Honey Sponge, Custard, or ice cream

Lemon Meringue Sundae, Fresh cream, meringue and lemon curd

Mango Sorbet GF/DF/VE

Ice Cream, *Clotted Cream Vanilla, Salted Caramel, Chocolate*

Please inform a member of staff of any allergies. Although we offer allergen free alternatives, we do have a shared production area and therefore may contain traces of Gluten and other allergies.

Please Note: A 10% Discretionary Service Charge Will Be Added to Your Final Bill

