



A la Carte Menu

To Start

Chef's soup of the day- warm crusty bread (*gfo/vgo*) £4.50

Bread & olives- warm crusty bread, marinated olive, olive oil & balsamic (*gfo/vg*) £4.95

Smoked mackerel pate- toast & chilli jam (*gfo*) £5.75

Goat's cheese & beetroot tart- on dressed balsamic mixed leaves (*vg/gf*) £5.75

Breaded Cumberland sausage & black pudding bonbons- bacon & mustard dressed salad (*gf*) £5.95

Sautéed mushrooms- blue cheese & garlic cream, crusty bread (*v/gfo*) £5.75

Mains

The Playwrights' steak plate- with roasted Portobello mushroom, peppercorn butter, crispy onion rings, roasted tomato & chunky chips (*gf/df*) – **8oz rump** - £14.95 **8oz sirloin** £19.95

Braised Persian lamb shank- parsley, lemon & mint couscous, cumin & tomato peas, warm flat bread (*gfo/df*) £13.95

Chicken pocket- pan fried chicken breast with a bacon, leek & parmesan stuffing, wild mushroom risotto (*gf*) £12.95

Duck breast- pan cooked, cherry liquor, mashed potatoes & Savoy cabbage (*gf*) £14.95

Salmon fillet- pea hollandaise, charred broccoli, lemon & herb crushed new potatoes (*gf*) £13.95

Chicken & pulled pork- breaded chicken breast topped with bbq pulled pork & cheddar cheese, slaw, salad & skinny fries (*gf*) £11.95

Chilli & coriander sea bass- pan fried, basmati rice, vine roasted tomatoes & lemon sauce (*gf/df*) £13.95

Slow cooked pork belly- creamy mash, cooking liquor & pan-fried Savoy cabbage (*gf*) £12.95

Chicken Milanese- breaded chicken breast on a bed of linguini in a roasted tomato sauce, finished with parmesan (*gfo/df*) £10.95

6oz handmade beef burger- toasted brioche bun, iceberg, tomato & burger sauce, skinny fries, salad & slaw, with blue or white cheese (*gfo/dfo*) £9.95

Sides - (*gf*) £2.50

Garlic baguette, skinny fries, chips, coleslaw, side salad, Savoy cabbage, blue cheese sauce, peppercorn sauce