

## LIGHT BITES

<b>Homemade Soup</b> <small>GF OPTION</small>	.....	See Blackboard
<i>Served with crusty bread &amp; butter</i>		
<b>Creamy Garlic Mushrooms (V)</b>	.....	7.40
<i>Sautéed mushrooms in a cream and garlic sauce, served on a toasted white bloomer with dressed salad garnish</i>		
<b>Potato Wedges</b> <small>GF OPTION</small>	.....	7.60
<i>Topped with cheese &amp; smoked bacon, served with BBQ dip &amp; a dressed salad garnish</i>		
<b>House Pâté with Homemade Chutney</b> <small>GF OPTION</small>	.....	7.60
<i>Served with a dressed salad garnish, crusty bread &amp; butter</i>		
<b>Homemade Chilli Con Carne Appetiser</b> <small>GF OPTION</small>	.....	7.60
<i>A small bowl of homemade chilli with sour cream, grated mature cheddar &amp; nacho chips</i>		
<b>Chicken Goujons</b>	.....	7.60
<i>Served with balsamic glaze, sweet chilli sauce, dressed salad garnish and crusty bread &amp; butter</i>		
<b>Smoked Haddock &amp; Leek Gratin</b> <small>GF OPTION</small>	.....	7.60
<i>Bound in a cheese &amp; parsley sauce topped with melted cheddar &amp; breadcrumbs, served with dressed salad garnish, crusty bread &amp; butter</i>		
<b>Spicy Red Onion Chutney &amp; Goat's Cheese Puff Pastry Tart</b>	.....	7.60
<i>Served with dressed salad garnish &amp; balsamic glaze</i>		
<b>Roasted Tomato &amp; Pepper Open Sandwich</b>	.....	7.80
<i>Sliced tiger bloomer topped with a spicy guacamole, roasted tomatoes &amp; peppers, mixed baby leaves and a green pesto dressing</i>		
<b>Prawn Appetiser</b> <small>GF OPTION</small>	.....	7.90
<i>Prawns bound in a seafood sauce on a bed of mixed baby leaves served with crusty bread &amp; butter</i>		
<b>Crispy Deep Fried Whitebait</b>	.....	7.90
<i>Served with a wedge of lemon, our homemade tartare sauce, dressed salad garnish, crusty bread &amp; butter</i>		
<b>Grilled Halloumi Open Toastie</b>	.....	8.00
<i>Grilled halloumi on toasted tiger bloomer, topped with mixed baby leaves &amp; dressed with a sweet chilli sauce</i>		
<b>Smoked Salmon Open Sandwich</b>	.....	8.50
<i>Sliced tiger bloomer topped with cream cheese &amp; chive, thinly sliced smoked salmon and mixed baby leaves</i>		
<b>Crab Beignets</b> <small>GF OPTION</small>	.....	8.95
<i>White &amp; brown crab meat mixed in a choux pastry and deep fried, on mixed baby leaves &amp; served with a port &amp; stilton sauce</i>		

## SHARING PLATTERS

<b>Vegetarian Mezze Platter</b> <small>GF OPTION (V)</small>	.....	10.95
<i>Batons of carrots, peppers, celery, cucumber, olives, tortilla wraps, accompanied with sour cream, hummus, salsa &amp; sweet chilli dip</i>		
<b>Homemade Mixed Bean Chilli Nacho Grande</b> <small>GF OPTION (V)</small>	.....	11.95
<i>Homemade mixed bean chilli served on a bed of nacho chips, topped with melted cheddar cheese, accompanied by sour cream, guacamole &amp; salsa</i>		
<b>Homemade Chilli Nacho Grande</b> <small>GF OPTION</small>	.....	11.95
<i>Homemade chilli con carne served on a bed of nacho chips, topped with melted cheddar cheese, accompanied by sour cream, guacamole &amp; salsa</i>		
<b>Baked Camembert</b> <small>GF OPTION (V)</small>	.....	14.50
<i>Whole baked camembert served with dressed leaves, red onion chutney, crusty bread &amp; butter</i>		
<b>Italian Antipasto</b> <small>GF OPTION</small>	.....	14.75
<i>A selection of Italian cured meats, homemade hummus, olives, dressed leaves, crusty bread &amp; butter</i>		
<b>Deep Fried Platter</b>	.....	15.25
<i>Chicken goujons, potato wedges, onion rings, whitebait, scampi served with BBQ sauce, sweet chilli sauce, sour cream and salad garnish</i>		

## HOMECOOKED PUB FAVOURITES

<b>Homemade Beef Lasagne</b>	.....	10.80
<i>Our own recipe bolognese layered with pasta &amp; creamy cheese sauce, served with a dressed salad garnish, crusty bread &amp; butter</i>		
<b>Homemade Chilli Con Carne</b> <small>GF OPTION</small>	.....	10.80
<i>A Mexican classic made with beef mince &amp; red kidney beans, served with rice, nachos &amp; sour cream</i>		
<b>IW Butcher's Sausages &amp; Mash</b> <small>GF OPTION</small>	.....	10.80
<i>Three homemade sausages on a bed of creamed mashed potatoes with peas &amp; onion gravy</i>		
<b>Homemade Cottage Pie</b> <small>GF OPTION</small>	.....	10.80
<i>Slow cooked beef mince, onions &amp; herbs, topped with creamed mashed potato, served with seasonal vegetables &amp; additional gravy</i>		
<b>Pan-fried Lambs Liver &amp; Bacon</b> <small>GF OPTION</small>	.....	10.80
<i>Slices of tender lambs liver sautéed with bacon strips &amp; cooked in a rich onion gravy, served with creamed mashed potato &amp; peas</i>		
<b>Ham, Egg &amp; Chips</b> <small>GF OPTION</small>	.....	10.80
<i>Sliced ham, two fried eggs, steak cut fries &amp; peas served with a dressed salad garnish</i>		
<b>Tagliatelle Carbonara</b>	.....	10.95
<i>Tagliatelle, diced bacon, sliced mushrooms, garlic &amp; herbs bound in a white wine &amp; cream sauce served with garlic bread</i>		
<i>Add a Garlic Marinated Chicken Breast</i>	.....	3.00
<b>Chicken &amp; Chorizo Penne Pasta</b>	.....	11.95
<i>Diced chicken breast, chorizo sausage, onion &amp; penne pasta bound in a rich spicy cream sauce, served with garlic bread</i>		
<b>Pie of the Day</b>	.....	See Blackboard
<i>Puff pastry pie, loaded with a delicious filling, served with new potatoes, seasonal vegetables &amp; gravy</i>		
<b>Homemade Curry of the Day</b> <small>GF OPTION</small>	.....	See Blackboard
<i>Served with rice, poppadom &amp; mango chutney</i>		