

SPECIALS MENU

served Friday & Saturday
subject to availability



STARTER

Panko Breaded Calamari 8.00
served with garlic mayonnaise & a fresh salad garnish

MAINS

Hoisin Duck Stir Fry 17.50
tender duck tossed in a rich hoisin glaze with udon
noodles and pak choi

Hunters Chicken 16.00
baked chicken breast topped with BBQ sauce, streaky
bacon & a three-cheese melt, served with chips & a side
salad (GF available)

Beef Bourguignon 17.00
slow-braised beef in a red wine sauce, served with creamy
mash & seasonal vegetables (GF)

Vegan Chickpea & Apricot Tagine 15.50
served with herb & almond cous cous (VE)

DESSERT

Crème Brûlée 8.00
homemade lemon shortbread (V)

ALLERGENS: Please ask a member of the team if you require full allergen information

Whilst we take care to provide for customers with allergies, all our food is prepared in a multi-functional kitchen where nuts, cereals containing gluten and other allergies are present. We therefore cannot guarantee that any food item is completely free from allergens due to the risk of cross contamination

Allergen Keys: V – Vegetarian GF – Gluten Free VE – Vegan DF – Dairy Free