## D I N N E R M E N U

## 5 - 9pm- 2 courses $£ 18 \cdot 3$ courses $£ 24$

## TO START

Homemade Soup served with Crusty Bread Roll (GF, DF, Ve, V) BBQ Pulled Pork Bao Bun, Sesame and Chilli, Salad Garnish (DF) Creamy Garlic Mushrooms, served on a Ciabatta Tempura Vegetables, served with a Sweet Chilli Dip (V,Ve,DF) Cucumber Bites served with Hummus and Salad Garnish ( $\left.V, V_{e}, D F\right)$ Chicken and Liver Pate served with sourdough crisp and chutney(GF on request)

## TO FOLLOW

Vegetable Tagine served with Rice, (Add Chicken $£ 3$ Supplement) ( $V, V e, D F, G F)$
Slow Roasted Featherblade Beef served with Mashed Potato, Seasonal Vegetables Red Wine Jus (GF, DF on request)
Mince and Dumplings, Roasted Baby Potatoes, Seasonal Vegetables
Spaghetti Bolognese served with Garlic Bread
Sweet Chilli Chicken Sizzler served with Rice and Prawn Crackers (DF, GF on request) Chicken breast served with Wilted Greens and Baby Potatoes and Rich Tomato Sauce (GF, DF)

Root Vegetable Cottage Pie topped with Mashed Potato ( $v, g f, v$ and df on request) Spicy Tomato and Seafood Pasta served with Garlic Bread

Baked Fillet Seabass, New Potatoes, Seasonal Greens, Chilli \& Coconut Sauce (GF, DF)
Chicken Parmesan served with Chunky Chips, Mixed Salad and Garlic Mayo
Scampi served with Chunky Chips and Garden Peas
Pie of the Day served with Chunky Chips, Garden Peas and Gravy
Bannatyne's Bacon and Cheese Beef Burger served with Fries and Mixed Salad
DESSERTS
Jam Roly Poly served with custard
Winter Berry Eton Mess (GF)
Triple Chocolate Brownie served with Vanilla Ice Cream Local Cheese Board served with Grapes, Celery and Chutney

Coconut Tart served with Fruit Sorbet (GF,DF,V,Ve)
Syrup Sponge served with custard

## SIDES

Onion Rings ( $D F, V, V e) £ 4$
Seasonal Vegetables ( $\left.V_{e}, V, G F, D F\right) £ 4$
Chunky Chips or Seasoned Fries ( $G F, V, V e, D F$ ) $£ 4$
Halloumi Fries (V) $£ 4$

