



## **2 Courses for £21.00**

*Two Course Minimum*

*Choose a Starter & Main or Main & dessert for £21.00*

*Or all 3 for £26.50*

*Please inform us of any allergies or dietary requirements*

### **Starters**

- Homemade Soup of the Day** *with crusty bread (v)(vv)(gfo)*
- Sriracha Chicken** *served on a flat bread with minted yogurt (gfo)*
- Classic Prawn Cocktail** *with crusty bread (gfo)*
- Chicken Liver Pate** *with crusty bread & onion chutney(gfo)*
- Creamy Garlic Mushrooms** *with crusty bread (v)(gfo)*
- Falafel Bites** *with hummus, flatbread, toasted seeds (v)(vv)*

### **Mains**

- Chef's Homemade Chicken Curry**, *served with rice & naan bread (gfo)*
- Homemade Vegan Vegetable Curry**, *served with rice & naan bread (v)(ve)(gfo)*
- 8oz Gammon Steak** *roasted pineapple or fried egg, skin on fries & garlic green beans(gfo)*
- Homemade Lasagne** *served with garlic bread & salad garnish*
- Vegan Burger**, *topped with vegan cheese & mayo served with skin on fries (v)(ve)*
- Award Winning Welsh Faggots** *served with mashed potato, gravy & garden peas*
- Fish & Chips** *served with skin on fries & garden peas (gfo)*
- Scampi** *served with skin on fries & garden peas*
- Jumbo Sausages** *served with mashed potato, garden peas & gravy*
- Chicken Breast** *served with skin on fries, garlic green beans and a choice of peppercorn or garlic mushroom sauce (gfo)*

*\*Potato Options: skin on fries, mash, jacket, new potato  
& dauphinoise (£2 supp)*

*GFO – Gluten free option available, VV – Vegan option available, V – Dish is vegetarian*