

Starters

Homemade Soup of the Day

Homemade soup of the day, served with a freshly baked crusty roll and butter ~ £4.95

Salmon Mousse

Creamy smoked salmon and spring onion mousse presented with Melba Toast ~ £4.95

Trio of Cheeses

Cubes of Gruyere rolled in a puff pastry, breaded Mozzarella Sticks and battered brie wedge deep fried and served with garlic mayonnaise ~ £5.95

Garlic Mushrooms

Sautéed button mushrooms in a cream, garlic and parsley sauce with freshly baked crusty roll and butter ~ £4.95

Smoked Salmon & Prawn Cocktail

Served on a bed of mixed salad leaves, with Marie Rose sauce ~ £6.95

Antipasti Platter

A selection of olives, sundried tomatoes and continental meats served with salad, dips and warm bread ~ £6.95

Vegetarian Main Courses

Brie and Broccoli Bake

French Brie, cranberry and florets of broccoli in seasoned egg. Oven baked and served with hand cut chips and feta salad ~ £8.95

Mushroom Stroganoff

Sautéed mushrooms, onions and tarragon with brandy and double cream on a bed of savoury rice ~ £8.95

Beetroot Red Pepper and Quinoa Burger

In ciabatta served with salad and hand cut chips ~ £8.50

Jackfruit Balti

Served with rice and mango chutney ~ £9.00

Four Cheese Ravioli

In a choice of creamy cheese, tomato and basil sauce or drizzled with pesto ~ £8.00

Mediterranean Roast Vegetables

Red onion, peppers, button mushrooms, olives and cherry tomatoes, roasted in olive oil, garlic and finished with cheese served with garlic bread ~ £6.50

Sharing Platters (Serves 2)

Antipasti

A selection of continental meats, olives, sundried tomatoes served with salad, dips and warm bread ~ £13.00

Mixed Hot Combo

A selection of chicken wings, chicken fillets, pakora, scampi, hand cut chips, served with salad and dips ~ £14.00

Fish

Homemade haddock goujons, scampi bites, mini crab cakes and hand cut chips, served with salad and dips ~ £14.00

Vegan

A selection of vegetable spring roll, pakora, falafel, vegan cheese, olives, hand cut chips and salad garnish ~ £13.00

Main Courses

Fish and Chips

Fresh Grimsby Haddock Fillet in our own crispy batter served with homemade hand cut chips, mushy or garden peas, tartar sauce and a wedge of lemon ~ **£10.00**

*Please ask if you would like your fish skinned

Steak and Ale Pie

Homemade short crust steak and ale pie served with either mashed potato or hand cut chips, and fresh seasonal vegetables ~ **£8.50**

Chicken Curry

Chunks of chicken breast simmered in our own curry sauce served with rice, naan bread and mango chutney ~ **£9.50**

Sweet Chilli Chicken

Stir fried chicken breast and fresh peppers in a sweet chilli sauce served on a bed of noodles ~ **£9.00**

Cajun Chicken Fajitas

With sour cream, guacamole, salad and chips ~ **£9.50**

8oz Fillet Steak

British 8oz Fillet steak cooked to your own preference served with hand cut chips, garden peas tomato and mushrooms ~ **£15.50**

8oz Steak Burger

8oz Steak burger in a Ciabatta, served with hand cut chips onion rings and salad ~ **£9.50**

*Please ask if you would like it served with cheese or bacon ~ **.75p per item**

Salmon Fillet

Pan fried boneless salmon fillet served in a sweet chilli sauce, buttered potatoes and fresh vegetables ~ **£10.50**

Liver & Bacon

Pan fried lamb's liver and ribbons of bacon in onion gravy on a bed of mashed potato, served with fresh seasonal vegetables ~ **£8.50**

Chicken in Pineapple & Malibu Sauce

Pan-fried chicken breast in a tropical pineapple and Malibu cream sauce served with new potatoes and fresh seasonal vegetables ~ **£10.95**

Chicken & Stilton

Pan-fried chicken breast in a creamy stilton and white wine sauce. Served with a choice of potatoes and seasonal vegetables ~ **£10.00**

Spaghetti Bolognaise

Classic Bolognaise in a rich tomato sauce served on a bed of spaghetti and topped with parmesan cheese ~ **£10.00**

8oz Sirloin Steak

British 8oz Sirloin steak cooked to your own preference served with hand cut chips, garden peas tomato and mushrooms ~ **£13.50**

Homemade Steak Sauces

Choose from Garlic, Peppercorn, Blue Cheese, Mustard or Mushroom ~ **£2.00**

Salad Bowls

Dressed mixed salad leaves, tomato, cucumber, mixed peppers and red onion
Served with your choice from below ~ **£8.95**

Prawn & Smoked Salmon
Classic Chicken Caesar
Vegan Cheese

Home Cooked Ham
Sweet Chilli Salmon
Selection of Cheese

Wine List

Red

Jack Rabbit Merlot

Smooth with a lively crushed berry fruit aroma
~ £ 16.00

Jack Rabbit Shiraz

Rich and spicy with flavours of blackberries and raspberries ~ £ 16.00

Pier 42 Malbec

Classy and rich with plenty of ripe red berry flavours
~ £ 17.00

Vega Rayo Rioja

Vibrant, oozing with red fruits, soft and easy to drink
~ £ 18.50

Monterrosa Tempranillo

Rich and warm Spanish classic ~ £ 16.00

Rose

Jack Rabbit Pinot Rose

Soft crisp Italian with flavours of red berries
~ £ 16.00

Pier 42 Zinfandel

Juicy raspberry and strawberry California wine
~ £ 17.00

White

Jack Rabbit Pinot Grigio

Dry white wine with crisp citrus flavours ~ £ 16.00

Pier 42 Sauvignon Blanc

Fresh, zesty, easy drinking ~ £ 17.00

Wolf Blass

Australian fruity, stylish wine with soft ripe peach and melon flavours ~ £ 17.00

Josselin Chablis

Crisp, fresh, smooth and harmonious ~ £ 24.95

Sparkling

Italia Prosecco

Dry soft and creamy ~ £ 19.50

Asti Spumante

Sweet and sparkling ~ £ 17.50

Champagne

Lanson

~ £ 37.50

Moet & Chandon

~ £ 40.00

Bollinger

~ £ 62.50