

# The Dinner Menu

Steak & Ale Short Crust Pie Buttered Mashed Potato, Seasonal Vegetables, Gravy	16
Fish Pie Prawns, Cod, Smoked Haddock, Seasonal Vegetables	16
Moroccan Spiced Lamb Tagine (DF) Light and Fluffy Couscous with Oven Roast Vegetables and Mint	16 ½
Macaroni Cheese (V) Garlic Bread, Wild Rocket, Truffle Oil	15
Chicken Jalfrezi (GF) Basmati Rice, Poppadum	15 ½
Red Lentil & Mixed Bean Casserole (V) (GF) (DF) Tomato & Basil Sauce, Basmati Rice or Jacket Potato	15 ½
Slow Cooked Beef Rump with Brandy Buttered Mashed Potato	16
Chilli con Veggie (V) (GF) Basmati Rice or Jacket Potato	15 ½
Spinach, Lentil & Spiced Potato Masala (V) (DF) Roast Cherry Tomatoes, Red Onion, Wild Rocket	14
Huntsman's Chicken Breast (GF) Red Wine & Masala Sauce, Buttered Mashed Potato	16
Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream or Custard	4 ¾
Hot Chocolate Sponge Chocolate Sauce, Vanilla Ice Cream or Custard	4 ¾

If you have any allergies and or intolerances and require assistance in choosing a suitable dish please do let us know

(V) - Vegetarian      (DF) - Dairy Free      (GF) - Gluten Free