

Menu

STARTER

SOUP OF THE DAY, SERVED WITH A WARM CRUSTY ROLL 7.00

CLASSIC PRAWN COCKTAIL, NORTH ATLANTIC PRAWNS SERVED ON A BED OF CRISP ICEBERG LETTUCE, MARIE ROSE SAUCE & BROWN BREAD 8.50

CHICKEN LIVER PÂTÉ, MELBA TOAST WITH A RED ONION MARMALADE 8.00

ITALIAN STUFFED MUSHROOM, GARLIC, SHALLOTS, PARSLEY & PARMESAN, TOPPED WITH BREADCRUMBS & OVEN BAKED 7.50

MAIN

TWO WILD BOAR SAUSAGES, SERVED ON CREAMY MASHED POTATO WITH SEASONAL VEGETABLES & A RICH ONION GRAVY 18.00

PUMPKIN & SAGE RAVIOLI, SERVED WITH A GARLIC, SAGE BUTTER & FINISHED WITH AN AMARETTI CRUMB $\underline{16.00}$ (V)

THE TRIPLE B BURGER, SUMBLERS BEEF BURGER IN A MULTISEED BUN WITH CHEDDAR, TOMATO & GHERKIN & A DILL MAYONNAISE. SERVED WITH FRIES & HOMEMADE SLAW 16.50 OR DOUBLE UP FOR 19.00

6X GOLD BATTERED FISH OF THE DAY & TRIPLE-COOKED CHIPS, HOMEMADE TARTARE, CHOICE OF MUSHY OR GARDEN PEAS 18.00

BEEF & 6X ALE PIE, BEEF SLOW BRAISED IN OUR OWN WADWORTH 6 X ALE, INCASED IN A SHORTCRUST PASTRY, WITH CREAMY MASH OR TRIPLE-COOKED CHIPS, SEASONAL VEGTABLES & GRAVY 17.00

BEAN & BEET BURGER SERVED ON A MULTISEED BUN WITH FRENCH FRIES

15.00

DESSERT

HOMEMADE APPLE CRUMBLE, DEMERARA BREADCRUMB TOPPING, SERVED WITH CUSTARD, ICE CREAM, OR CREAM 7.00

STICKY TOFFEE PUDDING, WARM TOFFEE SAUCE & CHOICE OF CUSTARD, CREAM, OR ICE CREAM 7.00

PASSION FRUIT & ORANGE CHEESECAKE, ZESTY & SMOOTH, SERVED WITH CREAM OR ICE CREAM 7.00

A RICH CHOCOLATE FONDANT SERVED WITH CUSTARD, ICE CREAM OR CREAM 7.00

CHEESEBOARD WITH A CHOICE OF 3 CHEESES, CRACKERS
AND A TOMATO CHUTNEY
10.00

SELECTION OF ICE CREAMS, VANILLA, CHOCOLATE, STRAWBERRY, OR HONEYCOMB, SERVED WITH A CRISP WAFER 7.00

AFFOGATO, VANILLA ICE CREAM "DROWNED" IN HOT ESPRESSO 5.95

ADD BAILEYS, AMARETTO OR TIA MARIA +2.50

