

# Tuesday Menu

## To Start

Olive bowl 3.95 **cbgf**

Fresh bread and butter 3.50

Pork Crackling 3.95 **cbgf**

Bombay potatoes 3.95 **cbgf**

## Starters

### Soup **cbgf/v**

Seasonal soup of the day, with our homemade bread and salted butter 5.95

### Duck

Duck liver pate flavoured with port and thyme, port jelly, homemade brioche, thyme butter 7.95

### Chicken and prawns

Sticky, spicy Teriyaki chicken wings, and sesame prawns on toast, cucumber and char grilled spring onion 8.50

### Whitebait **cbgf**

Deep fried whitebait, brown bread and butter, tartare sauce, lemon 7.50

### Marsala mushrooms **v**

Closed cup mushrooms cooked in marsala cream, served on house focaccia with chives 6.95

## Mains

### All mains 16.95

#### House recipe burger

cheddar, streaky bacon, tomato chutney, dill and gherkin mayo, brioche bun, homemade chips and onion rings

#### Battered Cod fillet

hand cut chips, peas and tartare sauce

#### Stuffed squash **v**

Butternut squash stuffed with Compte cheese and herbed bulgar wheat. on a tomato, courgette and olive ragu, tossed with basil tagliatelle. Served with garlic focaccia

#### Bang-Bang Chicken

Marinated chicken breast, chilli rice, bang-bang peanut sauce, sweet 'n' sour pepper puree, carrot and sesame salad, Chinese chicken balls

#### Breaded Scampi

hand cut chips, peas, tartare sauce

#### Lambs' liver **cbgf**

Pan fried, served with mash potato, roast vegetables, bacon, crispy onions, red wine jus

## Steak Night Deals

### Gammon steak **cbgf**

Fried egg, grilled tomato, peas, hand cut chips 14.95

### Sirloin steak **cbgf**

Mushrooms, tomato, peas, hand cut chips 17.95

Onion rings and peppercorn sauce 3.00

Garlic bread 3.95

*If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients*