

## EARLY BIRD MENU

FROM MIDDAY UNTIL 5PM MONDAY TO SATURDAY (excluding bank holidays)

£9.50 one course £13.50 two courses £17.50 three courses

### TO BEGIN

Homemade soup of the day Served with warm crusty bread. (v) (vegan option)

Sautéed garlic mushrooms with stilton on toasted bread (v) (vegan option)

Chicken liver pate, served with toasted bread, onion chutney.

Prawn cocktail served with bread and butter.

Halloumi fries with a sweet chilli dip. (v)

### Main courses

Mini Fish served with chips, mushy peas, wedge of lemon, tartare sauce.

Pan fried lambs' liver and onions served with creamy mash, seasonal greens, roast onion red wine gravy.

6oz rump steak cooked to your liking, chips, peas, mushroom, onion ring.

supplement £2.00

ma Taylor's pie served with mash or chips, garden peas.

Goats cheese seasonal salad, red onion chutney. (v)

Pork or veggie sausage served with creamy mash, garden peas, red wine gravy.

Five bean chilli with wild rice (v)

Bacon chop, chips and peas

saucers all saucers are made to order £3.95

creamy stilton

creamy garlic

creamy peppercorn

tomato and garlic

pepper and stilton

hot chilli

creamy mushroom

## Desserts

Sticky toffee pudding served with custard.

Bread & butter pudding with a splash of brandy, served with custard.

Chefs cheesecake of the day

Chocolate brownie with vanilla ice cream.

3 scoops of assorted ice cream drizzled with chocolate sauce.