

Winter Menu

Appetisers

Garlic and rosemary flatbread (VG,V) - £6.95 Garlic and cheese flatbread (V) - £6.95

Caramelised onion, balsamic & rocket flatbread (VG,V) - £7.95

Toasted flatbread, hummus, olives and garlic aioli (V) - £7.95 Mac and cheese bites (V) - £6.95

Starters

Soup of the Day served with bread, butter and herb croutons (GFA) - £6.95
Chinese Chicken Goujons served with Asian slaw and sweet chilli mayonnaise - £7.95
Creamy garlic mushrooms in a white wine sauce served with garlic ciabatta (GFA,V) - £7.95
Chef's Chicken liver pate served with toasted ciabatta & homemade tomato chutney (GFA) - £7.95
Salt and Pepper Calamari with a sweet chilli dip - £7.95
Chestnut mushroom and truffle oil risotto (GF,VG,V) - £7.95

Mains

Slow braised feather blade of beef in bourguignon sauce with creamy cheesy mash, honey roast parsnips & carrots (GF) - £20.95

Sirloin Steak served with mushroom, vine tomatoes and hand cut chips - £25.95*

*Add – King prawns, pepper, Diane or blue cheese sauce - £3.50 each

Traditional fish & chips served with chunky chips, mushy peas, chip shop curry sauce and tartare sauce (GFA) - £16.95
1891 Minted lamb burger served on a brioche bun with cheese, minted dip, hand cut chips and coleslaw (GFA) - £17.95
Chicken Supreme in wholegrain and tarragon sauce with creamy mash, honey roast parsnips and carrots (GF) - £16.95
Homemade lentil and squash curry served with coconut rice, poppadom and mango chutney (V,VG) - £15.95

*Add Naan bread, onion bhaji for £2.50 each

Chestnut mushroom and truffle oil risotto (GF,VG,V) - £15.95*

*Add chicken breast for £3.00 each

Trio of sausage in rich baby onion gravy, with creamy mash, tenderstem broccoli & carrots - £15.95

Chilli crumb seabass served with crushed new potatoes, grilled tender stem and sweet chilli sauce - £17.95

Vegan burger, smashed avocado, vegan smoked cheese served with onion rings, hand cut chips and sweet chilli dip (V,VG,GFA) - £16.95

Sides

Tenderstem broccoli (VG,V) - £3.50 Hand cut chips (V,GF) - £4.50

Truffle chips (V,GFA) - £4.95 Skin on Fries (GF,V,VG) - £3.95

Mixed side salad (VG,V,GF) - £4.95 Onion Rings (V,VG,GFA) - £4.50

Garlic & thyme roasted new potatoes (V,GF) - £3.95

Desserts

Homemade sticky toffee pudding, served with toffee sauce and vanilla ice cream - £7.95

Homemade apple and pear crumble served with crème anglaise or ice cream - £7.95

Warm chocolate fudge Cake served with chocolate sauce & vanilla ice cream - £7.95

Homemade passionfruit cheesecake served with a raspberry coulis and sorbet - £7.95

Classic vanilla crème brulee served with homemade shortbread (GFA) - £7.95

Selection of Ice Cream or Sorbets (GF,V)- £6.95

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) - Vegatarian (VG) - Vegan (GF) - Gluten Free (GFA) - Gluten Free available