

At Least 3 Homemade Soups

Smoked Haddock and Leek Crepes Smoked Haddock baked in a Creamy Cheddar Cheese and Leek Sauce, Served in Crepes £5.95

Creamy Garlic Mushrooms Served with Toast, Balsamic Syrup and Olive oil £5.95

Panko Breaded Br e with Homegrown Damson and Apple Sauce £6.25

Stilton and Chestnut Pate With Salad Garnish and Hot Toast £5.95

Devilled Kidney Volly Lambs Kidneys in a Hot Spicy Sauce Served in a Vol Au Vent £6.95

Smoked Salmon Linguini £5.95

Chilled Melon with Black Forest Air Dried Smoked Ham £6.25(g/f)

Crispy Lamb Breast, served on Crisp Lettuce with Hoi Sin Sauce £6.95(g/f)

Main Courses

Plaice Filled with Prawns and Salmon, Fresh Fillet of Plaice filled with Prawns and Flaked Salmon, Poached in a White Wine Sauce £17.95(g/f)

Festive Burger Pure Beef Burger and a Pork, Sage and Onion Burger, Topped with Bacon, Onion Rings, Sage Derby Cheese and Cranberry Sauce £15.50

Alan's Mexican Style Chilli Con Carne With Jalapenos Served with Rice and Garlic Bread £13.95 (g/f)

Braised Flank of British Beef filled with Rosemary, Garlic and Black Forest Air Dried Ham, Braised for 6 hours in Red Wine, Served on a Bed of Colcannon Mash with Fresh Seasonal Vegetables £17.95 (g/f)

Coq au Vin, Breast of Chicken gently Cooked with Mushrooms, Pancetta, Garlic, Red Wine and Rosemary £14.95 (g/f)

Steak and Ale Pie, Tender Beef Steak cooked in a Rich Gravy with Real Ale, topped with a Herby Puff Pastry Top £15.95

Slow Roasted Belly of Pork, served on a Bed of Colcannon Mash with a Rich Cyder Jus and Fresh Seasonal Vegetables £16.95 (g/f)

Alans Homemade Faggots in a Rich Onion Gravy with Colcannon Mash and Fresh Vegetables £13.95

Roast Turkey, A generous slice of Turkey Breast, Stuffing Roll wrapped in Bacon, Best Butchers Chipolata, with a Rich Turkey Gravy £15.95

Mediterranean Vegetable Tart, with a Choice of Potatoes and Fresh Vegetables £13.95 (Vegan)

Mixed Bean Chilli, Served with Rice and a Poppadum £13.95 (g/f+Vegan)

All our Main Dishes come with a Choice of Chips, New Potatoes, Colcannon Mash (With Leeks, Cabbage and plenty of Butter) or Goose Fat Roasties