



Menu - January

Homemade Steak Pie : meltingly soft and tender beef in a mouth-wateringly rich gravy, all wrapped in shortcrust pastry, served with chips & buttered garden peas	16
Herb fed free range Chicken Pie : slow cooked with mushrooms, a dash of white wine & a delicate balance of herbs to create a velvety gravy, served with chips & buttered garden peas	16
Butter Chicken : with basmati rice, green beans & pickled onion (GF)	14
Jerk Chicken : with rice & peas, baked plantain & cabbage (DF)	14
Hoisin Duck Noodles with edamame, mangetout and choy sum (DF GF)	14
Chicken & Prawn Paella : chicken breast, peas, tomato, brown rice	14
Garlic Prawns with creamy orzo and greens	14
Keralan Fish Curry : potato, spinach, single cream, onion, tomato	14
Moroccan Lentil and Chickpea Stew (V)	13
Thai Green Tofu Curry with coconut rice and Asian Greens (DF GF VG V)	13
White Bean Korma : with coconut rice, sweet potato & chilli garlic beans (DF GF VG V)	13
Sticky Toffee Pudding, caramel sauce, vanilla ice cream	7
Triple Chocolate Brownie, caramel sauce, vanilla ice cream	7