

RESTAURANT MENU

STARTERS

Soup of the day with crusty bread - £4.50

Chicken liver pate with toasted bread & cranberry jam - £5.95

Chicken wings with blue cheese dip - £5.95

Honey mustard chipolatas - - £5.95

Garlic & stilton mushrooms on toasted ciabatta - £6.75 (v)

MAINS

Fish, chips & mushy peas - £11.95

Pie of the week with seasonal veg & either mash, chips or new potatoes - £12.50

Chicken balti with rice and poppadoms - £12.50

Beef lasagne with salad & garlic bread - £12.50

Loggerheads tower burger with cheese, bacon & onion rings and chips & salad garnish - £11.95

Chicken breast in a creamy cajun sauce with new potatoes and seasonal vegetables - £12.95

Chilli con carne with rice, sour cream and tortillas - £12.95

Smoked pork chop with creamy garlic potatoes & seasonal veg and a cider & bacon sauce - £12.95

5 bean chilli with rice & sour cream & tortilla chips - £10.95 (v)

Vegetable lasagne with salad & garlic bread - £10.95 (v)

Halloumi with roast veg and a chilli glaze 12" hanging skewer £12.50 (v)

Steak and onion with tomato and peppers served with a pepper sauce 12" hanging skewer £13.50

Tandoori chicken with mushrooms, peppers, onions and a coriander salad 12" hanging skewer £12.95

8oz Rump steak with chips, onion rings, grilled tomato & mushroom - £13.50

Add a sauce for £2 Cracked black pepper, Dianne or stilton

6pz Rump steak followed by Juicy strawberries and cream **(Mon-Fri only)** £11.95

SIDES

Garlic bread - £3 add cheese £1

Rustic skin on hand cut chips or fries - £3

KIDS MENU - All £5.95

Mini fish & chips with beans or peas

Sausage chips & beans or peas

Burger chips and beans or peas

Chicken dinner

Chilli con carne with rice & garlic bread or 5 bean chilli with rice & garlic bread

Pasta Bolognese with garlic bread

Beef or veg lasagne with garlic bread

FOOD ALLERGIES & INTOLERANCES

Before ordering food or drink please speak with a member of staff regarding your requirements.

Whilst we take care to preserve the integrity of our vegetarian products, we do operate in a multi-ingredient kitchen

Our kitchen is not a nut free environment