



All Day Menu

Starters

Homemade Soup of the Day	£3.10
Prawn Cocktail Marie Rose	£5.95
Home-made Pate with Red Onion Chutney and Oatcakes	£5.45
Garlic Mushrooms with Cream and White Wine	£5.45
Nachos with Jalapenos Peppers and Piquant Salsa	For Two-£4.95 £4.75
Potato Skins topped with Cheese	Add Bacon-£5.50 £5.25



Mains

Breast of Chicken Curry with Wild Rice	£7.50
Charcoal George Burger	£5.45
Charcoal Double George Burger with Bacon and Cheese	£6.95
Charcoal Chicken Burger	£6.50
Steak and Ale Pie	£7.50
Home-made Beef Lasagne	£7.50
Grilled Scottish Salmon with Lime and Chilli Dressing	£9.25
Deep Fried Scampi and Lemon Wedges	£9.25
Supreme of Chicken Maryland	£8.50
Goujons of Chicken with Garlic or Spicy Mayo Dip	£8.20
Fried Fillet of Haddock either Battered or Breaded	£7.95
Mussel, Prosciutto and Sherry Linguine	£8.20
Grilled Gammon with Eggs or Pineapple	£8.50
Charcoal grilled 8oz Sirloin "Sizzler"	£17.95
Charcoal grilled 10oz Rib Eye "Sizzler" with a Whisky Sauce	£17.95
The Infamous Mixed Grill – Gammon, Sausage, Black Pudding, Steak, Tomato, Mushrooms, Onion Rings and Eggs	£17.95
Sizzling Chicken or Beef with Pitta Bread	£9.25
Chicken or Beef Fajitas	£9.50
Smoked Paprika Chicken Stroganoff with Chorizo Sausage	£8.25

Add Cheese-£6.75

Half Portions also Available

*Dishes on this menu are served with Chips, Jacket Potato or New Potatoes and Salad or Vegetables where applicable. Some dishes may incur an additional charge for these items. Please ask your Server for assistance.
Approx Pre Cooked Weight*



Children's Menu

Jumbo Sausage
Goujons of Chicken
Cheesy Pasta Shapes
Mini Cheese and Tomato Pizza
Golden Fish Fingers
Pasta in Tomato Sauce

Includes a glass of Diluting Juice and either
an Ice Cream Cone or Fresh Fruit Salad all for only

£5.25

OAP Portions

Choose from Soup of the Day or Sweet of the Day
plus the following for

£5.95

Steak and Ale Pie
Breast of Chicken Curry
Chicken Goujons with Garlic or Spicy Mayo
Fried Fillet of Haddock either Battered or Breaded
Deep Fried Scampi and Lemon Wedges
Home-made Beef Lasagne
Mixed Vegetable Stroganoff
Minute Steak Garni - £1 Supplement





Salads

Warm Chicken Caesar Salad with Parmesan Cheese	£8.25
Prawn Marie Rose Salad	£7.95
Two Cheese Salad	£7.25
Mixed Cold Meat Platter	£7.50
Prawn and Salmon Marie Rose Salad	£7.95

All are served with Vinaigrette, Blue Cheese or Caesar Salad Dressing unless stated

Vegetarian

Pan Fried Mixed Vegetable Stroganoff	£7.75
Sweet and Sour Mushroom Stir Fry	£8.25
Home-made Vegetable Lasagne	£7.75
Oven Baked Portobello Mushrooms with Stilton and Spinach	£7.25
Mixed Tomato and Basil Tartlet	£7.25
Courgette, Olive and Mozzarella Cheese Tartlet	£7.50

Sides

Garlic Bread	£1.75
Battered Onion Rings	£1.50
Extra Chips or Potatoes	£1.50
Coleslaw or Grated Cheese	£1.50
Extra Dips	£1.00
Pepper Corn Sauce	£1.60
Whisky and Cream Sauce	£1.60

Add Cheese-£1.95

Desserts

Sticky Toffee Pudding and Ice Cream	£5.95
Hot Chocolate Fudge Cake and Cream	£5.50
Knickerbockers Glory	£5.95
Selection of Cheesecakes with Fresh Cream	£6.50
Dairy Farm Honeycomb Ice Cream and Mint Choc Chip Ice Cream	£5.95

See our Chalk Boards for Daily Specials

Wine Selection

The Partnership of Food and Wine

The following suggestions may be of help in the choice of wines. Much has been written about what should be served with what, but this is essentially a matter of personal taste, and these suggestions should only be used as a guide.

As an Apéritif	Dry or medium Sherry, Champagne/Sparkling Wine or a light, fruity, white wine.
Shell Fish	Dry white wine.
Fish	Again, dry, white wine such as a white Burgundy or a Loire wine. From the New World, a New Zealand Sauvignon or South African Chenin.
Chicken and Pork	Full flavoured white wine, New World Chardonnay or a light red such as Beaujolais, Valpolicella or Californian red.
Lamb	Red Burgundy, Claret, Rioja or New World Cabernet Sauvignon.
Game and Roasts	Full bodied red wine such as a Rhône or Claret, From the New World, a spicy Shiraz or possibly a Chilean or Argentinian Red.
Pasta Dishes	Lots of options depending on the sauce, some suggestions are;
<i>Cream Sauce</i>	Light Italian dry white wine such as Soave or Frascati.
<i>Meat Sauce</i>	Medium red perhaps a Merlot or Cabernet/Merlot blend.
<i>Pesto (Basil)</i>	Chenin Blanc or Sauvignon Blanc.
<i>Seafood Sauce</i>	Dry white wine. Tomato Sauce Italian or New World red such as a Shiraz/Cabernet.
<i>Sweets and Desserts</i>	Sweet whites like white Bordeaux, Australian pudding wine or 'sticky' alternatively a Champagne or Sparkling wine.



wine selection taste guide

White and Rosé wines are designated numbers 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters A to E, with A being the lightest and softest and E being the deepest and fullest.



Wine List

No. Bin		75cl	No. Bin		75cl
HOUSE WINES			RED WINES		
1.		2 £12.15	11.	C	£15.45
2.	B	£12.15	12.	B	£14.45
3.	3	£12.15	13.	C	£12.65
WHITE WINES			CHAMPAGNE AND SPARKLING WINE		
4.		1 £16.85	14.	C	£16.15
5.		1 £16.25	15.	D	£17.95
6.	2	£13.35	16.	C	£14.95
7.	2	£12.65	17.	C	£18.55
8.	3	£16.15	18.	1	£36.00
9.	2	£12.95	19.	2	£15.95
10.	3	£15.85			

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest.
 Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.
 If a particular vintage or shipper is unavailable, a suitable alternative will be offered.
 All quality wines on this list have an alcohol content of between 8% and 15% by volume.