

## Fixed Price Menu

TWO COURSES £22 ~ THREE COURSES £27

### STARTERS

#### Homemade Soup

*Homemade soup, warm dinner roll and butter*  
+ CBGF +

#### Crispy Brie Wedges

*Fried Brie wedges in crispy herbed breadcrumbs served with sweet chilli jam*

#### Duck Gyozas

*Crispy duck and vegetable gyozas served with a cucumber, herb salad and hoisin sauce*  
+ SOYA-DF +

#### Mussels Marinière

*Fresh Shetland mussels steamed with a creamy white wine parsley and garlic sauce,  
served with sourdough bread*  
+ CBGF +

### MAINS

#### Fish & Chips

*Fresh haddock fillet fried in a crispy batter made with local ale served with garden peas,  
tartare sauce and chips*  
+ CBGF +

#### Mozzarella and Chorizo Chicken Breast

*Succulent oven roasted chicken breast topped with mozzarella and chorizo served with a  
baked jacket potato with butter, tender stem broccoli and finished with tomato pesto*  
+ GF +

#### Traditional Spaghetti Carbonara

*Spaghetti, pancetta and egg yolk served with crispy garlic bread, topped with Parmesan  
cheese and fresh micro herbs*  
+ Vegetarian Spaghetti Carbonara: choose from Courgette & Pea or Garlic &  
Mushroom +

### DESSERTS

#### Rocky Road Sundae

*Vanilla ice cream, pieces of rocky road filled with raisins and mini marshmallows,  
topped with Belgium chocolate sauce, Chantilly cream and a chocolate flake*

#### Lemon Tart

*Short pastry case filled with a baked lemon custard finished with fresh raspberries and  
Chantilly cream*

#### Affogato

*A scoop of vanilla ice cream with a shot of hot espresso*  
+ CBGF +

#### ALLERGENS

+ GF - Gluten Free / CBGF - Can be Gluten Free / V - Vegetarian / VE - Vegan / CBDF -  
Can be Dairy Free / DF - Dairy Free / NUTS – Contains Nuts / MCN - May Contain  
Nuts +

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