



## **Two Courses £22 Three Courses £25**

### **Starters**

Bowl of Soup & Homemade Bread

Warm Jerusalem Artichoke, Blood Orange & Feta Salad

Smoked Bacon BBQ Beans & Poached Egg on Toast

Smoked Haddock & Salmon Fishcake, Thai Red Curry Sauce & Asian Slaw

Crispy Fried Cauliflower, Ginger, Chilli & Coriander

### **Mains**

Maple Glazed Ham Hock, Leek Mash, Pickled Red Cabbage, Cheddar Cheese & Mustard Sauce

Garlic & Herb Cream Cheese Stuffed Chicken, Boulangère Potatoes, Buttered Spinach  
Red Wine & Shallot Gravy

Fresh Homemade Tagliatelle, Portobello Mushroom, Chilli, Garlic, Lemon Olive Oil & Parmesan

Stoppard's Hangar Steak, Mushrooms & Onions, Skinny Fries, Peas & Pepper Sauce  
(Steak £2 Supplement)

Shin Beef, Real Ale & Chestnut Mushroom Pie, Chunky Chips, Peas & Gravy

Waggon's Steak or Crispy Chicken Burger, Onion Slaw, Dill Pickles  
Barbecue Sauce & Fries (Add Bacon & Cheese £1)

Seared Salmon, Mash Potatoes, Crushed Peas, Citrus & Dill Butter Sauce  
(£2.00 Fish Supplement)

Twice Baked Cheddar Cheese Soufflé, Creamy Spinach Sauce, Fries & Salad

Beer Battered Haddock & Hand Cut Chips, Chunky Tartar Sauce & Minted Mushy Peas

### **Side Orders**

Mixed Seasonal Vegetables £3.00 · Beer Battered Onion Rings £3.50

Hand Cut Chunky Chips £3.50 · House Dressed Salad £3.00 · Fries £3.00

**Please note set menu prices are per person. If choosing a one course meal this will be charged individually so prices may vary. All our products are locally sourced whenever possible. All food is freshly prepared to order so your patience is appreciated. If you have any allergies or dietary requirements, please let us know and we will do our best to adapt the menu to your needs.**