

# EVENING MENU

## Starters

Soup of the Day* (v) <i>homemade guinness wheaten bread</i>	8.00
Crispy Chicken Wings* <i>franks hot sauce with celery sticks &amp; ranch dip</i>	9.50
Ham & Cheese Croquettes <i>tossed salad, bacon marmalade</i>	9.50
Cheesy Garlic Bread (v) <i>sweet chilli sauce, tossed salad</i>	8.00
Loaded Nachos <i>crispy corn tortilla, rich chilli beef, cheese sauce, jalapeños, sour cream</i>	9.50
Salmon Fishcakes <i>tossed salad, lemon &amp; dill mayo</i>	10.00

## Mains

Chicken Stack <i>crispy goujons, creamy champ, pepper sauce &amp; tobacco onions</i>	18.00
Smash Burger <i>two 3oz burger patties, american cheese, burger sauce, crispy onions, lettuce, tomato, gherkins &amp; skin on fries</i>	18.50
Battered Scampi <i>mushy peas, tartar sauce, triple cooked chips</i>	21.50
Beef Lasagne <i>coleslaw, garlic bread, tossed salad, garlic cubes</i>	19.00
Salt Aged 12oz Sirloin <i>triple cooked chips, mushroom, tomato, onion rings, pepper sauce</i>	38.00
Honey Glazed Ham Shank* <i>buttered cabbage, creamy mash, parsley cream</i>	22.00
Creamy Pesto Chicken Pasta <i>chicken, broccoli, sundried tomato, parmesan, garlic bread, crispy onions</i>	19.50

Pan Seared Cod <i>crushed new potatoes, roasted carrot, cauliflower puree, dill &amp; caper cream sauce</i>	23.50
Chicken Fajita Sizzler <i>peppers, onions, tortilla, salsa, sour cream, cheese, tossed salad &amp; skin on fries</i>	21.00
Steak Ciabatta Sandwich <i>8oz sirloin, tobacco onions, pepper mayo, rocket, triple cooked chips, pepper sauce, tossed salad</i>	29.50
Halloumi Burger (v) <i>lettuce, tomato, chilli jam &amp; skin on fries</i>	18.00
Chicken Tikka Masala* <i>pilau rice, naan bread</i>	20.00

## Desserts

Sticky Toffee Pudding <i>with butterscotch sauce &amp; honeycomb ice cream</i>	9.00
Warm Chocolate Fudge Cake <i>with vanilla ice cream</i>	9.00
Cheesecake of the Day <i>with vanilla ice cream</i>	9.00
Fresh Fruit Pavlova* <i>baked meringue, fresh cream, topped with fresh fruit</i>	9.00
Drayne's Ice Cream* <i>mixed selection of local ice creams</i>	7.00
Champagne & Strawberry Sorbet* (vg) <i>vegan &amp; gluten free</i>	7.00

### Sides - 5.00

chunky chips / skin on fries / garlic cubes  
chilli & sour cream cubes / house veg  
creamy mash / champ / onion rings

### Sauces - 3.50

gravy / pepper / garlic butter  
white wine cream

### Dips - 1.50

garlic mayo / korean bbq / sweet chilli / ranch / chipotle

Some allergens may be unavoidably present due to shared equipment or the ingredients used in the kitchen. Guide available upon request with a list of allergens on each dish.

(v) Vegetarian (vg) Vegan (\*) No gluten present in food but this is not guaranteed "free from", can be adapted to be made "Gluten Free" For your convenience, a discretionary 10% service charge will be added to tables of 8 or more. Unfortunately we are unable to split bills, sorry for inconvenience.

*Pretty Mary's*  
EST. 1899