



3 Courses & live music by 'Ed Nearan'  
£35 per person

STARTER

Chefs soup of the day, granary cob & butter

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Deep fried whitebait, tartare sauce

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Chicken liver parfait with red onion chutney and toast

MAIN

Beer battered fish, pier cut chips, homemade tartare sauce  
and mushy peas

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8oz beef burger, cheddar, smoked bacon, brioche bun, tomato  
lettuce, pier cut chips & homemade coleslaw

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Macaroni cheese, garlic breadcrumbs, charred tomatoes

PUDDING

Dark chocolate delice, salted caramel ice cream

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Warm bakewell tart, vanilla ice cream

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Dessert of the day