



2 Courses £17.95
3 Courses £22.95
Monday – Friday 12-5pm

TO START

French Onion Soup, Parmesan Croutes
Crispy Breaded Brie Wedges, Autumn fruit chutney (v)
Pork Chipolatas, **Honey Mustard Glaze**

MAINS

David Joinson's Award Winning Pork & Leek Sausages,
Buttered mashed potatoes, caramelised onion gravy, garden peas
Hunters Chicken,
Chargrilled Chicken, smoked bacon, hickory BBQ sauce, cheddar cheese, hand-cut chips, coleslaw
Fish & Chips,
Pied Bull beer battered fish, hand-cut chips, mushy peas, tartare sauce
Sweet Potato & Chickpea Curry,
Braised lime & coriander rice, poppadum, mango chutney (vg, gf)

PUDDINGS

Sticky Toffee Pudding, Salted butterscotch sauce, vanilla custard
Chocolate Fudge Cake, Chocolate sauce, ice cream (*Vegan option available*)
Cheshire Farm Ice Cream Choose two scoops from Vanilla, Raspberry Ripple, Bueno or Mint Choc Chip (gf)

ACCOMPANIMENTS

French fries / Hand-Cut Chips £4.95 (add cheese +£1.25)
Pied Bull Beer Battered Onion Rings £4.95 / Cheesy Garlic Ciabatta £5.50
Buttered Mashed Potatoes £4.95 / Buttered Kale £4.95
House Coleslaw £3.95 / House Salad £4.50 / Bread & Butter £1.50 / Beef Dripping Gravy £1.50

If you have any dietary requirements please inform a member of our team before ordering:

(v) = Suitable for Vegetarians (vg) = Suitable for Vegans (gfo*) = Please Ask for Gluten Free Option (gf) = Gluten Free

All stated weights are approximate uncooked. Whilst we endeavour to retain the integrity of the vegetarian products we serve, they are prepared in a multi-function kitchen. Food is served every day of the week and may contain traces of nuts. Fish dishes may contain bones. All items are subject to availability. Prices include VAT at current rate. Products and prices are subject to change.