

OVER 60'S MENU

*A selection of smaller portion
pub favourites for the over 60's!*

Available Monday to Friday 12noon-5pm

1 COURSE

£6.50

2 COURSES

£8.00


3 COURSES

£9.50

Starters

Soup of the Day

Ask for today's choice. Served with Bloomer bread & butter

Vegan soup available, please ask your server. 

Crispy Chicken Strips

Three strips of chicken in a Louisiana style coating served with BBQ sauce & dressed salad garnish.

Nachos

Tortilla chips layered with mozzarella and Cheddar. Topped with tangy salsa, fiery jalapeños & soured cream.

Add BBQ Pulled Pork for £2.50 extra

Teriyaki Salmon Skewers †

Salmon marinated in a Teriyaki sauce. Served with sweet chilli dip & dressed salad garnish.

Duck, Chicken & Wild Mushroom Terrine

Rich Duck & Chicken Terrine with Wild Mushrooms. Served with red onion chutney & French toast.

Dessert

Bramley Apple Pie


Served warm with custard or vanilla flavoured ice cream.

Belgian Chocolate Fudge Cake

Served warm with vanilla flavoured ice cream.


Ice Cream

Two scoops of your choice flavoured ice cream; Vanilla, Strawberry, Double Chocolate Chip, Honeycombe, Mint Chocolate Chip, Rum & Raisin or Salted Caramel.

Vegan option available, please ask your server. 

Cheesecake of the Day

Served with fresh cream or vanilla flavoured ice cream.

Vegan option available, please ask your server. 

Chocolate Chip Orange Pudding

Individual orange chocolate chip sponge pudding. Served warm with custard, fresh cream or vanilla flavoured ice cream.

Main Event

Cumberland Sausage & Mash

4oz Cumberland whirl sausage served with creamy mashed potatoes, peas, gravy and caramelised red onion chutney.

Beer Battered Haddock & Chips †

Our signature Haddock fillet, freshly hand-battered. Served with chips, peas or mushy peas & tartare sauce.

Wholetail Scampi & Chips †

Wholetail scampi served with gourmet chips, peas or mushy peas & tartare sauce.

Owen Taylor Beef & Ale Pie

Slice of our Butcher's award winning home-baked pie. Served with chips or mashed potatoes, seasonal vegetables & jug of rich gravy.

Gammon & Egg

5oz D-Cut Gammon steak served with gourmet chips, peas and a free-range fried egg.

Homemade Beef Lasagne

Layers of prime Beef Bolognese, Bechamel sauce & pasta. Served with dressed mixed salad & garlic bread.

Mediterranean Vegetable Tart

Individual pastry tart with sun-dried tomatoes courgettes, peppers and red onion. Served with chips or mashed potato, seasonal vegetables & jug of vegetarian gravy.

Lambs Liver & Bacon

Pan fired lamb's liver served on a bed of creamy mash with red onion gravy, bacon & seasonal vegetables.