

~TO START~

*Soup of the day (v) £3.95

Moules marinière £6.95

Chicken liver pâté, wild herb crostini and red onion marmalade £4.95

Prawn and crayfish cocktail served with brown bread £4.95

Roasted vegetable salad, sun blushed tomatoes, pine nuts, stilton and garlic croutons (v) £4.95

Fishcakes, mixed leaves and homemade tartare sauce £4.95

*(Please ask for today's selection)

~TO FOLLOW~

8oz sirloin steak £16.95

7oz fillet steak £18.95

served with hand cut chips, mixed salad, cherry vine tomatoes and a choice of either peppercorn sauce, garlic butter or veal jus

Moules marinière served with frites £12.95

Seared duck breast served with sautéed potatoes, green beans and a wild berry jus £15.95

Sugar Hut Slider

Pulled pork served in a bun with chips, homemade coleslaw and optional jalapeños £12.95

Roasted lamb rump served with spring onion mashed potato, baby carrots, curly kale and rosemary jus £14.95

Grilled salmon served with buttered new potatoes, tagliatelle vegetables and fresh pesto £13.95

Grilled chicken breast served with dauphinoise potatoes, chilli broccoli and piri piri sauce £13.95

Roasted butternut squash, asparagus and spinach risotto topped with fresh parmesan (v) £12.95

~TO FINISH~

Homemade sticky toffee pudding served with ice cream £4.95

Homemade chocolate brownie served with vanilla ice cream £4.95

Homemade apple and winter berry crumble served with crème Anglaise £4.95

Homemade cheesecake of the day £4.95

Trio of ice cream £3.95