

STARTERS & LIGHT BITES

HOMEMADE SOUP OF THE DAY (GF)
served with warm crusty bread
£5.00

CRISPY POTATO SKINS (GF, VE)
Served with barbecue & garlic dipping sauces
£5.00

HOMEMADE KIPPER PATE (GF)
Our own special Kipper Pate Recipe served with crusty bread & salad garnish
£7.00

BAKED CAMEMBERT (GF)
Served with crusty bread
£8.00

**CRAB MAYONNAISE OR
PRAWN MARIE-ROSE SALAD (GF)**
Fresh Crabmeat lightly dressed in seasoned Mayonnaise or Atlantic Prawns in a creamy Marie-Rose Sauce served on a bed of mixed salad with French Dressing
£9.00

CREAMY GARLIC MUSHROOMS (GF)
Button Mushrooms in a Garlic Cream served with crusty bread
£6.00

FISH DISHES

BEER BATTERED HADDOCK (GF)
served with homemade chips or skinny fries, garden or mushy peas & homemade tartare sauce
Large £10.00 Small £8.00

BREADED WHOLETAIL SCAMPI
served with homemade chips or skinny fries, garden or mushy peas, salad garnish & homemade tartare sauce
Large £10.00 Small £8.00

SEAFOOD MORNAY (GF)
Salmon, Haddock, Scampi Tails & Atlantic Prawns bound in a white wine cream topped with melted cheddar served with homemade chips or skinny fries or new potatoes and seasonal vegetables
£14.00

BOUILLABAISE (GF)
A flavoursome tomato based fish stew of Salmon, Monkfish, Haddock/Cod, Atlantic Prawns, Scampi Tails & Crevette flavoured with Garlic, Onion, Saffron & Chilli Fakes served with Crusty Bread
£14.00

TO SHARE

LOADED NACHOS (FOR 2) (GF, V)
Tortilla chips loaded with melted cheese, soured cream, jalapenos & salsa
£10.00

SEAFOOD PLATTER (FOR 2) (GF)
Kipper Pate, Crevettes, Smoked Salmon, Crab Mayonnaise, prawns marie-rose & sweet pickled herring served on salad leaves with crusty bread
£18.00

COMBI PLATTER
Breaded Chicken Goujons, Beer Battered Onion Rings, Garlic Bread, Breaded Garlic Mushrooms, Tempura Vegetables & Deep Fried Brie Wedges served with Garlic mayonnaise, Barbecue Sauce & Sweet Chilli Sauce
£13.00

VEGETARIAN MAINS

HOMEMADE CHICKPEA CURRY (GF, VE)
A warming blend of chickpeas, tomatoes, ginger, chilli, garlic, coriander, spinach & mild curry spices served with steamed rice, mango chutney & Poppadum
£10.00

**BUTTERNUT, GOAT'S CHEESE &
BEETROOT BURGER**
Breaded burger topped with Garlic Mayonnaise & fresh Beetroot chunks served in a Brioche bun with salad & Homemade Chips or Skinny Fries
£10.00

VEGAN QUORN BURGER (VE)
Crispy coated Quorn "buttermilk chicken style" fillet topped with vegan mayonnaise served in a Vegan Brioche bun with side salad & homemade chips or skinny fries
£10.00

VEGAN MEATBALLS (VE)
Plant based 'meatballs' cooked in a Cacciatore sauce of Tomatoes, Peppers, Onion, Mushrooms, Garlic & Chilli served on a bed of Linguine with Garlic Bread
£10.00

AVAILABLE LUNCHTIME ONLY:

SANDWICHES

on white or brown bread served with homemade chips or skinny fries, coleslaw & salad garnish

KETTLE HAM	£6.00
CHEDDAR & PICKLE	£6.00
CRAB MAYONNAISE	£7.00
PRAWNS MARIE-ROSE	£7.00

HOT BAGUETTE

Crusty Baguette with filling of the day served with homemade chips or skinny fries & salad garnish £7.00

JACKET POTATOES

served with homemade coleslaw & salad

CHEESE & BEANS	£6.00
PRAWNS MARIE-ROSE	£7.00
CRAB MAYONNAISE	£7.00

PANINIS £7

served with homemade chips or skinny fries, coleslaw & salad

HAM & CHEDDAR
BACON & MOZARELLA OR CHEDDAR
CHEDDAR & RED ONION
MOZARELLA & SUNBLUSH TOMATOES

OTHER MAIN COURSES

CHICKEN BURGER

Crispy coated Chicken with lettuce & mayonnaise served in a Brioche bun with side salad, coleslaw & homemade chips or skinny fries
£9.00

CHICKEN CACCIATORE (GF)

Tender Chicken Breast pieces in a Cacciatore sauce of Tomatoes, Peppers, Onion, Mushrooms, Garlic & Chilli served on a bed of Linguine (or Gluten-free Spaghetti) with Garlic Bread
£10.00

PEPPERCORN CHICKEN (GF)

Chicken breast in a creamy peppercorn sauce served with steamed rice & seasonal vegetables
£11.00

HUNTER'S CHICKEN (GF)

Chicken breast topped with barbecue sauce, bacon & mozzarella with side salad & homemade chips or skinny fries
£11.00

8OZ RIBEYE STEAK (GF)

Served with onion rings, mushrooms, tomato, coleslaw, salad & homemade chips or skinny fries
£18.00

HORSESHOE GAMMON STEAK (GF)

Served with fried egg, tomato, garden peas & homemade chips or skinny fries
£14.00

STEAK & ALE PIE

Tender chunks of slow cooked steak in a Guinness gravy topped with a puff pastry lid, served with new potatoes or homemade chips or skinny fries & seasonal vegetables
£11.00

PAN-FRIED LAMB'S LIVER (GF)

Tender lamb's liver with bacon & onion gravy served with mashed potatoes & seasonal vegetables
£11.00

8OZ ANGUS BURGER

Prime 8oz Angus Burger topped with bacon & cheddar served in a Brioche bun with onion rings, side salad, coleslaw & homemade chips or skinny fries
£10.00

PIZZA

10.5" Stonebaked Pizza Base (Gluten-Free bases available on request)

MARGUERITA - Tomato & Mozzarella £7

PEPPERONI - Sliced Pepperoni & Mozzarella £9

HAWAIIAN - Ham & Pineapple £9

BBQ CHICKEN - with sweetcorn £9

MEAT FEAST - Sliced Pepperoni, Ham & Spicy Beef & Mozzarella £10

CHEESE & MUSHROOM - Cheddar, Parmesan, Mozzarella & mushrooms £9

KID'S MENU ALL £6

BATTERED HADDOCK GOUJONS (GF)

served with homemade chips or skinny fries & garden peas or beans

BREADED CHICKEN GOUJONS

served with homemade chips or skinny fries & garden peas or beans

CHEESE & TOMATO PIZZA SQUARE

served with homemade chips or skinny fries & garden peas or beans

BANGERS & MASH

Pork sausages in gravy with mashed potato & garden peas

DESSERTS ALL £6

CHEESECAKE OF THE DAY (GF)

Served with cream or ice cream

STICKY TOFFEE PUDDING

Served with cream or custard

CARAMEL APPLE BETTY (GF, VE)

Served with cream, ice cream or custard

WARM CHOCOLATE BROWNIE

Served with cream or ice cream

VEGAN CHOCOLATE BROWNIE (VE)

Served with vegan vanilla ice cream

CHAMPAGNE SORBET (GF, VE)

Topped with fresh berries & raspberry coulis

- SIDES -

GARLIC BREAD £2.00

GARLIC BREAD WITH CHEESE £2.50

HOMEMADE CHIPS OR FRIES £2.00

NEW POTATOES £1.50

SIDE OF VEGETABLES £1.50

STILTON OR
PEPPERCORN SAUCE £2.50

HOUSE SALAD £2.50

BATTERED ONION RINGS £2.00

DODDINGTON'S ICE CREAMS

1 SCOOP £2, 2 SCOOP £3, 3 SCOOP £4

Simply Vanilla Real Strawberry
Lemon Meringue Fudge Chunk
Utter Chocolate Double Ginger

SUNDAY LUNCH MENU

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CLASSIC PRAWN COCKTAIL (GF)

Juicy Atlantic Prawns in a marie-rose sauce served on salad leaves with brown bread & butter

£8.00

SUNDAY ROAST

Served with seasonal vegetables, roast parsnips, roast & mashed potatoes, sage & onion stuffing, homemade yorkshire pudding & gravy

Large £10 Small £8

Roast Beef Topside

Roast Loin of Pork

Roast Chicken Breast

Roast Leg of Lamb

OR

a slice of each roast +£2

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