



• TWILIGHT •

For our customers in their twilight years to enjoy.

ONE COURSE 6.95 · TWO COURSES 7.95 · THREE COURSES 8.95

All day Monday-Friday · Saturday 12pm-4pm · Sunday 12.30pm-4pm

STARTERS

SOUP OF THE DAY

Crusty bread roll

CHICKEN LIVER PÂTÉ

Beetroot chutney, melba toast

MEDITERRANEAN COLEY FISHCAKES

Tomato and caper mayonnaise

BREADED CHICKEN GOUJONS

Peanut satay sauce

PRAWN & CRAB COCKTAIL

Lemon mayonnaise, toasted sourdough

MAINS

FISH & CHIPS *Breaded/Battered*

Garden peas, pickled onion, tartare sauce

BRAISED BEEF OLIVE

Creamed mashed potato, carrot and swede mash, onion gravy

CHEF'S CURRY OF THE DAY

Basmati rice and chunky chips

MAC & CHEESE *V*

Garlic ciabatta

PUMPKIN RAVIOLI *V*

Toasted pine nuts, spinach, cream sauce, garlic ciabatta

HONEY GLAZED PORK BELLY

Your choice of potatoes, curly kale, grain mustard jus

STEAK PIE

Your choice of potatoes, carrot and swede mash, garden peas

ROAST LEG OF LAMB

Your choice of potatoes, rosemary and thyme stuffing, rich gravy

CLASSIC CHICKEN CAESAR

Crisp lettuce, croutons, parmesan, Caesar dressing

DESSERTS

VICTORIA SPONGE

Vanilla custard

WARM CHOCOLATE FONDANT TORTE

Coconut ice cream

VANILLA ICE CREAM

Fresh fruit and your choice of sauce

APPLE PIE

Cinnamon cream

LEMON DRIZZLE CAKE

Double cream

Although we do our utmost to cater for all customers with allergies we regret that due to the diversity of our menu we cannot be held responsible for any adverse reactions to our food. Although our chefs do their utmost to remove all bone fragments, unfortunately this cannot be guaranteed.