# **Nibbles**

Chilli & Rosemary Olives (VG) (V) £3.75

Trio of Breads, balsamic vinegar, olive oil **(GFA)** £4.50

Garlic Bread £4.50

Garlic Bread with cheese £4.85

## **Starters**

Soup of The Day, bloomer bread & butter (V) (VGA) (GFA) £7

Smooth Chicken Liver & Bacon Pate, toasted focaccia, chutney £7.95

Red Pepper Hummus, crudités, flat bread (V) (VG) (GFA) £6.95

Prawn Cocktail, Marie rose dressing, buttered brown bloomer (GFA) £7.95

**Ham Hock Terrine,** English mustard emulsion, celeriac remoulade, pork quavers £7.95

**Smoked Mackerel Pate,** pickled cucumber, beetroot foam, horseradish, toasted sourdough **(GFA) £7.75** 

# **Steaks**

Our steaks are dressed with a chilled pink peppercorn & rosemary butter served with triple cooked chips, grilled tomato, battered onion rings, peppercorn sauce & flat mushroom

8oz Rump Steak (GFA) £24.95

8oz Fillet Steak (GFA) £28.95

16oz Chateaubriand For 2, red wine jus, peppercorn sauce, pan fried green beans, grilled tomatoes, onion rings, flat mushrooms, chilled pink peppercorn & rosemary butter & a choice of hand cut chips, mashed potato or fries (GFA) £59.95

#### **Mains**

Garlic Mushroom & Spinach Burger, toasted sourdough bun, chipotle mayo, baby gem, tomato, triple cooked chips (V) (VG) (GFA) £15.95

Add Goats Cheese £2.50

Sweet & Sour Battered Chicken Balls, rice, prawn crackers £18.50

Sweet & Sour Tempura Vegetables, rice, prawn crackers (VA) (VGA) £14.95

Lamb Rump, served pink, roasted new potatoes, asparagus, sundried tomato croquette, mint salsa verde (GFA) £22.95

**Chicken Supreme,** pearl barley risotto, wild mushrooms, toasted hazelnuts, parsnip crisps £18.95

Miso Glazed Seabream Fillet, carrot a l'orange sauce, radish rings, mini fondant potato, wild garlic oil (GF) £19.95

Ox Cheeks, charred leeks, black pepper mash, mushroom parcel, red m wine jus £18.95

**10oz Gammon Steak**, triple cooked chips, two fried eggs, charred pineapple, garden peas **(GF) £16.25** 

Shortcrust Pastry Pie Of The Moment, triple cooked chips, red cabbage, jug of gravy £16.95

**Beer Battered Fish,** triple coked chips, mushy peas, tartar sauce **(GFA) £17.95** 

**Braised Pulled Beef Lasagne,** plum tomato sauce, mozzarella, garlic bread, mixed salad £16.50

The Celtic's Classic Steak Burger, toasted sourdough bun, topped with melted cheese, pulled pork, streaky bacon, gem lettuce, tomato & a house burger sauce, triple cooked chips, coleslaw, onion ring, pickled gherkin (GFA) £17.95

#### **Side Orders**

Beer Battered Onion Rings (GFA) £4.25 Seasonal Vegetables (GFA) £4.25

Triple Cooked Chips/ Skinny Fries (GF) £4.50

Peppercorn Sauce (GF) £2.25 Chip Shop Curry Sauce £1.95

Please inform your server of any dietary needs or allergies when ordering. Allergen information available on request.

(V) - Vegetarian (VG) - Vegan (VGA) Vegan Available (GF) - Gluten Free (GFA) - Gluten Free Available

Some of our dishes contain alcohol Some of our dishes contain Nuts

For tables of 8 & more discretionary 10% service charge is added, if you would like this removed, please ask.

100% of gratuities are shared amongst all our staff.

# **SAMPLE Sunday Set Menu**

# 2 Courses £23.95 or 3 Courses £28.95

Soup of the Day, bloomer bread & butter (V) (GFA) (VGA)

Red Pepper Hummus, crudites, flat bread (V) (VG) (GFA)

Chicken Liver & Bacon Pate, toasted focaccia, chutney (GFA)

Classic Prawn Cocktail, Mary Rose dressing, buttered bloomer bread (GFA)

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Roast Loin of Pork, garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy (GFA)

Roast Sirloin of Beef (Pink or Cooked Through), garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy (GFA) +£1 Supplement

**Honey Glazed Ham**, garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & gravy **(GFA)** 

Trio of Meats, (Pink or Cooked Through), garlic & herb roasted potatoes, Yorkshire pudding,

cauliflower cheese, seasonal vegetables & gravy (GFA) +£3.25 Supplement

Butter Squash & Sweet Potato Nut Roast, garlic & herb roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & vegetable gravy (GFA) (V) (VGA)

Miso Glazed Seabream Fillet, carrot a l'orange sauce, radish rings, mini fondant potato, wild garlic oil (GF)

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Sticky Toffee Pudding, vanilla ice cream, toffee sauce (VGA) (GFA)

**Cheesecake Of The Moment** 

Double Chocolate Brownie, vanilla ice cream (GFA) (VGA)

Sorbet Of The Moment (V) (VG)

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