

Sunday Menu

APPETIZERS

Homemade soup of the day £6.45
(Please ask your server for today's choice)

Cod Goujons £6.95

Mini beer battered fillets of cod served with a dressed salad garnish, tartare sauce and a lemon wedge
(Fish, Milk, Egg, Mustard, Wheat)

Chicken Satay £5.95 (GF) (N)

Grilled marinated chicken served with a dressed salad garnish and peanut sauce
(Milk)

Vegetable Spring Rolls £5.45 (V)

Deep fried mixed vegetables rolled in rice paper, served with a dressed salad garnish and sweet chilli sauce
(Wheat)

Brie Tart £6.45 (V)

Served with grapes, caramelised red onion chutney and a dressed salad garnish
(Wheat, Milk)



MAINS

Sunday Roast

served with roast potatoes, buttered greens, swede mash, braised red cabbage, roast carrots, Yorkshire pudding and traditional gravy

Roast Beef	£16.95	Roast Pork	£16.50	Roast Half Chicken	£15.95
Trio of all above	£19.50	Vegetarian Nut Roast	£13.55 (V)		

Fish and Chips £13.95

Deep fried large fillet of cod in beer batter served with garden or mushy peas, chips, lemon wedge and tartare sauce
(Fish, Egg, Mustard)

The Horseshoes Burger £13.55

*Gluten Free Buns Available

Stacked with a 100% prime beef burger, crisp streaky bacon and mature cheddar cheese
(Milk, Egg, Wheat)

Ham Egg & Chips £12.95

Honey Ham with 2 fried eggs, chips and a dressed salad garnish or garden peas
(Egg)

Bangers and Mash £12.95

Grilled pork sausages served with mashed potato, peas and gravy
(Egg, Milk, Soya, Celery, Mustard)



THAI DISHES

Choose from:

Chicken £11.45	Vegetable £10.95	Beef or Prawns £12.45
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Pad Thai (GF) (N) (Ve)*

Traditional Thai rice noodles stir-fried with Chinese chives and bean sprouts in a special homemade sauce, served with chilli flakes, sugar, crushed peanut and a lime wedge on the side
(Egg, Nuts)

Pad Nammun Hoi (GF)*

Stir-fried oyster sauce, carrot, mushroom, onions, mix peppers and spring onions
(Molluscs, Fish)

Pad Kra Prao (S) (GF)*

Stir-fried fresh chilli, garlic, fine beans, onions and basil leaves
(Molluscs, Fish)

Green Curry (S) (GF)* (Ve)*

Thai green curry paste with aubergine, fresh chilli, bamboo shoots and sweet basil leaves cook in coconut milk
(Molluscs, Fish)

(GF) - GLUTEN FREE

(V) - VEGETARIAN

(VE) - VEGAN

(S) - SPICY

(N) - NUT

(GF)* - GLUTEN FREE AVAILABLE

(VE)* - VEGAN AVAILABLE