# THE "REUBEN" Shaved beef pastrami, Swiss cheese, gherkins, mustard aioli HOT SMOKED SALMON CRUMPET Smoked salmon, crushed pea & mint, crème fresh & soft poached egg EGG & CRISPY BACON MAYO Dressed Iceberg & rocket (V), crispy pancetta CHEESE, RED ONION & PICKLE TOASTIE (V) ROAST MEAT SANDWICH OF THE DAY Stock pan gravy PAN FRIED BEEF STEAK & SOFT FRIED ONION Portobello mushroom, melting cheddar, Dijon mayo Add a cup of soup £3 | Served with skinny skin on fries & house slaw

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SOUP OF THE MOMENT! - Toasted bread & whipped butter (check with server for which flavour)	£5
CURRIED HUMMUS - Tamarind chutney, crispy tortilla (V,VE)	£6
SALMON, PRAWN & HERB BHAJIS - Minted yoghurt, lemon infused salad	£9
RIGATONI PASTA - Tomato, basil & mascarpone sauce, herb panko gratin (V)	£8
HAM HOCK & MUSTARD TERRINE - Piccalilli puree, mustard watercress, crispy gherkin & croutes	£8
PRAWN & "CRAB CLAW" COCKTAIL North Atlantic prawns, homemade Marie Rose sauce	£12
SMOKED SALMON "CARPACCIO" Crispy capers, micro herbs, soy & sesame dressing	£9
SALT 'n' PEPPER CHICKEN LEG - Curried carrot & cucumber, yoghurt dressing & curry sauce dip	£8
"PANKO" BREADED CRISPY HALLOUMI Sweet chilli sauce, micro salad (V)	£8
GLAZED "STICKY" PORK BELLY LOLLIPOPS Chilli, spring onion & sesame	£10
CHICKEN LIVER PATE - Hints of orange & brandy, thyme & red onion chutney, toasted sourdough	£8

## LYSANDER ARMS

£20 **SALMON FLORENTINE** - creamed mushroom, spinach & parmesan sauce, sauteed new potatoes & green bean **ROASTED CAULIFLOWER & SESAME SEED CURRY** £18 Garden pea & coriander rice, white onion bhaji (V,VE) £16 CONFIT ROASTED DUCK LEG - Honey roast cherries, potato puree, sticky cherry sauce PAN ROASTED COD FILLET - Crab croquette, braised £25 **RED WINE GLAZED SALMON** - Saffron & garden pea £20 risotto, crispy king prawn, chive butter whip CHARRED PORK FILLET - Charred sweetcorn & chilli, £18 pineapple fritter, pineapple reduction, red pepper **CHICKEN DUO** - Charred thyme breast, rosemary £18 roast leg, Hasselback potatoes, sauce Robert Most dishes can be made GF please ask your server

"PANKO" BREADED GARLIC CHICKEN KIEV

## COMPORT CLASSICS

£8

£9

£8

£8

£12

£15

Creamed potatoes, creamed savoy cabbage	
<b>BEEF MEDALLIONS</b> - Horseradish dumpling, herby mash, root vegetables	£20
PAN SEARED LIVER - Spring onion & chive mash potato, glazed bacon & redcurrant sauce	£18
FIELD MUSHROOM TARTE-TATIN - Balsamic red onion, rocket & parmesan (V,VE)	£15
PROPER FISH & CHIPS - Haddock fillet, "chip shop" mushy peas or "chip shop" curry	£17
"OUR BEST EVER STEAK & ALE PIE" - Puff pastry top, winter greens & hand cut chips	£18
SLOW ROASTED BELLY PORK - Apple & potato rosti, apple puree, black pudding crumble	£20
TRIO OF SAUSAGES - Creamed mashed potatoes, stock pan gravy, sticky red marmalade	£14



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STEAK FRITES - 5oz minute steak (served pink) garlic & herb butter, rocket & parmesan

CHARRED GAMMON STEAK & BLACK PUDDING - Pineapple & £17 black pudding kebab, fried hens' egg, hand cut chips

£16

£18

£18

Why not **add** onion rings for £3

CHAR GRILLED SIRLOIN STEAK 80Z

Confit tomato, balsamic mushroom, pink peppercorn
butter, battered onions, hand cut chips

Add Garlic king prawns £6 Add Peppercorn sauce £3

## BURGERS

£16

CRISPY HADDOCK BURGER - Garlic lemon mayo, melting
cheese, smashed peas & scraps
CLASSIC "VIR" REFE RUDGED

Crispy onion rings, Monterey jack cheese, gherkins, crispy bacon, Nduja mayo

MUSHROOM & TOMATO MARSCAPONE BURGER £16
Crispy onions, burger sauce (V,VE)

SALT 'n' PEPPER CHICKEN BURGER £18
Chinese lettuce, pickled peppers, peri peri mayo

All served with skinny skin on fries or **Upgrade** to hand cut chips for £1.50

### **SIDES**

## **SAUCES**

Green beans, crispy onions, toasted almonds Carrot & swede mash Sticky braised red cabbage Chilli & garlic tender stem broccoli Creamy chive mash potato & spring onion Cauliflower Cheese, herb crumb Melting cheesy fries	£5 £5 £5 £5 £5
Melting cheesy fries Battered crispy onion rings	£5 £5

Pink Peppercorn	£5
Black & Blue	£5
Stock pan gravy	£5
Curry sauce	£5
3 Cheeses	£5

Please let a member of staff know of your Intolerances or allergies. our chefs can adapt most of the menu choices to be gluten free, please ask your server.

(V) Vegetarian • (VE) Vegan

