



The Skim

Starters

Homemade Soup served with warm, crusty bread (<i>Ask your server what's on today</i>)	£5.45
Nutty Brie Wedges lightly cooked until golden brown, served with cranberry sauce	£6.95
Chorizo and Parmesan Stuffed Flat-cap Mushroom with salad garnish and garlic croutons	£6.45
Pear, Walnut and Stilton Salad chilled pear wedge sprinkled with walnuts on a bed of crisp leaves	£6.60
Baked Camembert to Share oven baked with garlic, herbs, crusty bread and caramelised onion chutney	£8.50
Seasoned Whitebait with a lime & black cracked pepper mayonnaise	£6.75
Nachos for Sharing , tortilla crisps topped with melted cheese and jalapenos, accompanied by a trio of guacamole, salsa and sour cream. Add our spicy chilli con carne topping for an extra £2.25	£8.50

Mains

Chinese Spiced Pork Belly slow roast pork, apple mash, 5 spice gravy, vegetables and parsnip curls	£15.95
Fish Pie made in a rich cheese sauce with spinach, sliced boiled egg, mash potato & cheddar cheese	£14.50
Beef & Guinness Cobbler a warming winter stew of slow cooked beef chunks and winter vegetables in Guinness gravy topped with crisp herb scones and served with mashed potatoes	£15.95
Cherry Tomato & Pesto Linguini tomato, pesto and white wine sauce add prawns or chicken +£3.00	£10.95
Rosemary Lamb Rump served with dauphinoise potatoes, buttered carrots and braised red cabbage	£16.95
Salmon & Spicy Couscous oven baked salmon on warm bed of shredded chard, sprinkled with juicy pomegranate seeds and savoury giant couscous	£15.95
Chicken Fajitas sizzling on a skillet with flour tortillas, guacamole, sour cream & grated cheddar	£14.25

Pub Classics

Beer Battered Fish & Chips served with hand cut chips, petit pois & homemade tartar sauce	£13.50
Slow Cooked Ham topped with 2 free range eggs, served with hand cut chips & petit pois	£11.50
Sausage & Mash Cumberland sausages on a bed of creamy mash, finished with caramelised onion gravy	£11.50
Beef Burger special house recipe beef burger on a brioche bun with coleslaw & hand cut chips Add cheese, bacon or blue cheese £1.00	£11.50
Cajun Chicken Burger fried in a light egg batter served in a brioche bun with hand cut chips & homemade coleslaw. Add cheese, bacon or blue cheese £1.00	£11.95
Chilli Con Carne hot & spicy Mexican style chilli con carne served with rice, sour cream and cheese	£10.95
Wholetail Scampi pieces with hand cut chips, homemade tartar sauce & petit pois	£11.50

On the Side

Hand cut chips/fries	£3.00	Onion rings	£2.75
Sweet potato fries	£3.25	Garlic bread	£3.25
Side of chips	£1.95	Cheesy garlic bread	£3.95
Cheesy chips	£3.95	Side salad	£1.95

Please see over for

Bar snack menu served until 6pm
Desserts
Coffee's teas & Liqueur coffees

Bar Snack Menu – ONLY AVAILABLE UNTIL 6PM

Toasties/Sandwiches £6.50 served on brown or white bread with a salad garnish & homemade coleslaw

Chef's Special slow cooked ham & mature cheddar cheese toastie

The Italian Job Toastie, layers of melted mozzarella, pesto, sliced tomato & pepperoni. Leave out the pepperoni to make an exciting vegetarian option

Bacon, Brie and Cranberry

Tuna Melt, flaked tuna in mayonnaise with crispy celery, dill and a little Dijon mustard on an open toasted brioche bun, topped with sliced tomato and Cheddar cheese, grilled till golden brown £7.45

Fish Finger Sandwich grilled succulent fish fingers between fresh slices of chunky white bread £7.25

B.B.Q Chicken, roasted pepper and mozzarella toasted open sandwich £7.45

Baguettes available on wholemeal or white with a salad garnish and homemade coleslaw

5 oz Steak £7.95

Slow cooked ham & classic English mustard £6.25

Cumberland sausage £6.25

Jacket Potatoes £7.25 choose from

Tuna Cheddar cheese

Slow cooked ham Chilli

Beans

Add another topping for £1.25

ONLY AVAILABLE UNTIL 6PM

Desserts £6.50

Mars Bar Brownie, rich, dark chocolate brownie studded with chunks of Mars Bar, served warm and gooey

Sticky Toffee Pudding rich sticky date & treacle sponge smothered in a warm, dark and creamy toffee sauce

Baked Cheesecake of the Day please ask your server for today's delicious creation

Butterscotch Tart an old fashioned school dinner favourite!!

Seasonal Crumble a delicious seasonal fruit compote of the day topped with an oat and cinnamon topping

Chef's Special dessert of the day please ask your server for details

All the above desserts are served with a choice of custard, cream or ice-cream

Cheese & Biscuits served with homemade chutney £6.50

Ice-cream vanilla, chocolate, strawberry & caramel £1.40 per scoop

Sorbet lemon, mandarin & blackcurrant £1.40 per scoop

Teas & Coffees All made from freshly ground coffee beans

Americano £2.75

Latte £2.95

Cappuccino £3.00

Espresso £2.25

Double Espresso £3.25

Floater £3.50

Decaffeinated also available

Hot Chocolate (add cream & marshmallows at no extra cost) £3.25

Tea Selection choose from a range of herbal & specialist teas £2.25

Liqueur Coffees £5.90

Irish – Jameson Irish Whiskey

Lady's – Baileys Irish Cream

Royal – Courvoisier Cognac

Italian – Disaronno

French – Cointreau

Caribbean – Lambs Navy Rum

Calypso – Tia Maria

Our dishes may contain traces of allergens. Please inform your server if you have any allergies. Full allergen data sheets available