Friday night menu

STARTERS

Smooth chicken parfait with roasted onion jam on toasted ciabatta bread (gfa) 6 **Battered salt and pepper squid** with coriander, ginger and rocket salad and Asian honey dipping sauce 7

Mozzarella, fresh basil & plum tomato bruschetta with olive oil and aged balsamic (v) 5

MAINS

Fish 'n' chips - Atlantic cod fillet in ale batter, seasoned chunky chips, mushy peas, lemon and chefs tartare sauce 12

Spatchcock chicken - half spatchcock chicken coated in Louisiana BBQ sauce, sweet potato fries, corn on the cob, ruby slaw (gf) 12

Clubhouse burger - double 4oz beef patties, served with lettuce, tomato & onion jam in a toasted bun, skinny fries and onion rings (gfa) 11

Honey roasted Woburn Ham - thick slices of home cooked honey ham, chunky chips, two free range eggs and garden peas (gf) 11

Lamb shank - slow braised lamb shank with rosemary and garlic, served with buttered mash, summer cabbage and mint jus (gf) 18

Katsu chicken curry - breaded chicken breast and coriander sticky rice, served with spicy coconut sauce and fresh lime 9

Roadhouse chilli bowl - homemade beef chilli, sour cream, farmhouse cheddar and tortillas 8 Bedfordshire belly pork - crispy belly pork with black pudding, sage apple sauce, duck fat and thyme roasted fondant, baby carrots and cider jus (gfa) 13

Kale, avocado & black bean burrito bowl - lime marinated kale, avocado salsa verde, seasoned black bean served with fresh tomato, brown rice and hot sauce (vegan) (gfa) 10

Vegan mac 'n' cheese - classic American dish with broccoli, soya and vegan cheddar sauce topped with crispy potato crumb (vegan) (gf) 9

DESSERTS

Chocolate brownie with vanilla ice cream 6

Treacle tart with custard 6

Sticky toffee & pear sponge with caramel sauce and ice cream 6

Some dishes are available as gluten free on request. Please ask about allergens. Vegetarian = v, Gluten free = gf. Gluten free available = gfa. All items are subject to availability and change.

