**Starters and light bites…**

Home made soup, warm crusty bread and butter **GFO** **4.25**

Spicy mushroom bhaji with warm mini naan **V** **GFO** **4.75**

Buffalo mozzarella, beef tomato, rocket and balsamic glaze **V GF**  **4.95**

Home made Thai fish cakes with a lime and chilli dipping sauce  **5.25**

Chicken liver pate with red onion marmalade and warm ciabatta **GF** **5.25**

Fresh battered chicken goujons with sour cream and sweet chilli dip **5.50**

Prawn cocktail Marie Rose **GFO** **5.50**

**Pizza - 12” thin crust…**

**Margherita**

Simply topped with 100 % mozzarella **6.50**

**Pepperoni**

Slices of spicy pepperoni and sun-dried tomato **7.50**

**B.B.Q Pork**

Slow roasted shredded pork, BBQ sauce and sweet red pepper **7.50**

**Chicken & Bacon**

Chargrilled chicken, bacon and sweetcorn **7.50**

**Char-grilled Burgers and Steaks…**

Home made sweet potato and black bean burger on ciabatta - relish, sliced tomato, red onion,

jalapenos and crispy lettuce served with chunky chips and a garnish of fresh salad **10.50**

Home-made 8oz Coore Arms beef burger - relish, bacon and cheese,

served with chunky chips and a garnish of coleslaw and salad **11.50**

Chargrilled butterflied chicken fillet burger - relish, bacon and cheese,

served with chunky chips and a garnish of coleslaw and salad **11.50**

8oz Horseshoe gammon steak with fried egg or grilled pineapple,

served with chunky chips and garden peas **11.50**

8 oz sirloin steak, field mushroom, oven baked tomato, chips and onion rings **GFO** **17.95**

*Peppercorn, Stilton or Diane sauce* **GFO** **2.95**

**Rice & Pasta…**

Summer risotto of asparagus, baby pea and fresh mint with parmesan cheese **V O** **9.50**

Spaghetti putenesca – tomato, black olives, garlic, chilli and caper sauce **V** **9.95**

 **Add bolognaise - 1.50**

Mediterranean cous-cous – sweet cherry tomato, mixed peppers and fresh basil **GF V** **9.95**

Classic beef lasagne with salad, chips & garlic bread **10.50**

Pork meatballs in a rich, spicy massaman sauce with long grain rice **10.75**

8 oz roast chicken breast, with Dianne sauce and basmati rice **10.95**

**Coore classics…**

Roasted vegetable salad with warm honey & balsamic dressing with a choice of

cajun chicken, halloumi or vegan cheese **VO GF O**  **9.95**

Jack fruit cottage pie, topped with crushed new potatoes, with seasonal vegetables **V** **9.95**

Warm salad – a choice of strips of sirloin steak or king prawns on a bed of fresh seasonal

salad leaf with a choice of Dijon or Thai dressing **10.75**

Beer battered 10 oz haddock with chunky chips & home-made mushy peas **11.25**

Boro chicken Parmo, chips, salad & coleslaw (chicken in breadcrumbs, béchamel & cheddar) **11.50**

Mexican chicken Parmo, chips, salad & coleslaw (spicy salsa, jalapenos & cheddar) **11.50**

Steak and Guinness pie in a puff pastry basket with mash and vegetables **11.50**

Seafood pie with a creamy mash and cheese topping served with seasonal vegetables **11.50**

Pan-seared salmon fillet on new potatoes with Chef’s home made salsa **GF** **11.50**

**Sides…**

Home-cooked chunky chips **2.95** Fresh battered onion rings **2.50**

Garlic bread **GFO** **2.95** House side salad **2.95**

Garlic bread with cheese **GFO** **2.95** Fresh vegetables **2.95**

Ciabatta, olive oil & balsamic **GFO** **2.95** Creamy home-made coleslaw **1.50**

**V = Vegetarian**  **= Vegan GF = Gluten Free O = Option available**

All of our food is prepared fresh to order, please sit back, relax, and enjoy your visit.

We are more than happy to adapt the menu to your liking, so if you have any allergies, intolerances or simply fancy something you can’t see, please let us know.

**Service is not included.**