

COORE ARMS

PUB & DINING

Starters and light bites...

Lightly creamed wild mushroom bruschetta <u>V GFO</u>	5.95
Chicken liver and ginger pate with red onion marmalade and warm ciabatta <u>GFO</u>	5.95
Fresh battered chicken goujons with sour cream and sweet chilli dip	5.95
Winter vegetable soup, warm crusty bread and butter <u>V GFO</u>	4.95
Prawn cocktail Marie Rose <u>GFO</u>	6.50
Breaded brie with dressed leaves and cranberry sauce <u>V</u>	5.50
Beetroot and feta salad with toasted pinenuts and an olive oil and balsamic dressing <u>V GF</u>	5.95

Main Courses...

Char-grilled Cajun dusted chicken and brie salad <u>GF</u>	10.95
Roasted vegetable & Haloumi salad with warm honey & sesame dressing <u>V GF</u>	9.95
Classic beef lasagne with salad, chips & garlic bread	10.95
Penne pasta ratatouille in a tomato sauce with toasted pine nuts and fresh parmesan <u>V</u>	9.95
Home-made 8oz Coore Arms beef burger with relish, cheese, bacon, chips & salad	11.95
Chicken breast, mushrooms & Diane sauce with basmati rice <u>GF</u>	13.95
Pan-seared salmon fillet on new potatoes with fresh tomato, red onion and basil salsa <u>GF</u>	13.95
Pork fillet and black pudding stack on mash with creamy peppercorn sauce <u>GF</u>	13.95
Boro chicken Parmo, chips, salad & coleslaw (chicken in breadcrumbs, bechamel & cheddar)	11.95
Steak and Guinness pie in a puff pastry basket with mash and vegetables	11.95
8oz fillet steak, field mushroom, oven baked tomato, chips and onion rings <u>GFO</u>	20.95
10oz ribeye steak, field mushroom, oven baked tomato, chips and onion rings <u>GFO</u>	18.95
<i>Peppercorn, stilton or Diane sauce</i> <u>GF</u>	2.50

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.