

Summer Menu

Restaurant Menu

STARTERS

- Soup of the day with crusty bread - £4.50
- Chicken liver pate with toasted bread - £6.00
- Veg spring rolls with a sweet chilli dip - £5.25
- Southern fried chicken strips with coleslaw - £6.00
- Prawn cocktail with brown bread and butter - £6.00

MAINS

- Fish, chips & mushy peas - £13 (add chipshop curry sauce £1 extra)
- Pie of the week with seasonal veg & either mash, chips or new potatoes - £14.00
- Chicken chorizo skewer with cajun sauce, salad and tortilla wrap - £13.00
- Beef lasagne with salad & garlic bread - £12.00
- French trimmed pork chop topped with bacon, cheese and bbq sauce, served with new potatoes and seasonal veg - £12.50
- Chicken katsu curry with rice and vegetable spring rolls - £12.50
- 5 bean chilli with rice & sour cream & tortilla chips - £11.00 (v)
- Halloumi with roast peppers, onions and courgette in a tomato and basil sauce with rosemary focaccia - £12.50 (v)
- Vegetable lasagne with salad & garlic bread - £10.95 (v)

BURGERS

- Loggerheads tower burger, 2 4oz burgers , bacon, cheese and onion rings served with hand cut chips & salad - £13
- Double stack chilli burger with lettuce, tomato, onion rings served with hand cut chips - £13
- Southern fried chicken burger served with fries, onion rings and coleslaw - £13
- Minted lamb burger with tomatoes, lettuce and onion served with minted yoghurt and hand cut chips - £12
- Veggie burger with with tomatoes, lettuce and onion rings, served with hand cut chips - £12.50

FROM THE GRILL

- All grills come with chips, onion rings, grilled tomato & mushroom
- Add a sauce for £2 Cracked black pepper, Dianne or stilton
- *8oz Rump steak - £13.95
- *10oz Gammon with egg & pineapple - £13.50
- *6oz rump with strawberry & cream desert £11.95 (mon-fri only)
- * Uncooked weight

SIDE ORDERS

- Mixed seasonal vegetables - £3.00 (v)
- House salad - £3.95 (v)
- Garlic bread - £3 (add cheese £1) (v)
- Hand cut chips or fries - £3.00 (v)
- Battered onion rings - £2.50

FOOD ALLERGIES & INTOLERANCES

Before ordering food or drink please speak with a member of staff regarding your requirements.
Whilst we take care to preserve the integrity of our vegetarian products, we do operate in a multi-ingredient kitchen
Our kitchen is not a nut free environment