

# Robin Hood

✔️ Garlic Mushrooms 5.50

Baked with mozzarella cheese, served with dipping bread

✔️ Prawn Salad 6.50

in tangy Marie Rose sauce on fresh salad

✔️ Deep Fried Haggis 6.50

with leaves & sticky chilli jam

✔️ House Soup 4.50

Always Vegetarian and always freshly made soup served with roll & butter

✔️ Buffalo Wings 6.00

Basket of spicy chicken wings tossed in Buffalo Sauce

Farmhouse Pate 5.50

Course chicken liver pate served with sweet chutney and toast

**all served with vegetables and a choice of potatoes unless noted**

✔️ Peppercorn Chicken 11.95

Chicken breast in our creamy peppercorn sauce

✔️ "Honeywell's" Gammon Steak 12.50 / 6oz £10.00

locally cured 10oz gammon with pineapple or fried egg with fresh cut chips and peas

Lasagne Carne 11.50

Beef & Red Wine, our own homemade tomato sauce with salad, & garlic bread

Steak & Ale Pie 12.50

Beef in rich gravy made with real ales from our bar, puff pastry top.

✔️ Fish 'n' Chips 12.95

Ocean caught cod with fresh cut chips, mushy peas and house tartar sauce

✔️ 3 Cheese 'n' Onion Pie 12.50

Lancashire, Shropshire Blue & Brie cheeses with red onion and bound with maris piper potatoes, served with salad & baked beans

✔️ Bangers & Mash 11.00

Blackgate Lincolnshire sausages on mashed potato with ale and onion gravy with garden peas

Chicken Curry 11.00

medium spices curry served with basmati rice and naan bread

✔️ Lambs Liver & Bacon 11.00

pan fried Lambs Liver with bacon & onions in a rich

✔️ Cauliflower Saag Curry 11.00

our house mild curry with roasted cauliflower & spinach served with rice & Naan bread gravy

## Big Roast Dinners 12.50 / 10.00 small

all served with Roasted and Mashed potatoes, gravy and Yorkshire Pudding, please see our specials board for today's roasts

Slow Cooked Brisket with house beef gravy

Roasted Turkey Breast with bacon wrapped chipolata, stuffing and cranberry sauce

Roasted Cauliflower Steak with a cheddar cheese sauce & Yorkshire Pudding

Roasted Ham with Yorkshire pudding and apple sauce

✔️ Vegetable Lasagne 11.50

Roasted Vegetables with salad, & garlic bread

✔️ House Chilli 11.50

slow cooked beef & spices with, garlic bread & fresh cut chips or rice

## Robin Hood Braised Steak

Beef, onions and stock slowly cooked for 6 to 8 hours until the onion literally melts away. From this we get our most popular dish and also our house gravy totally beefy and totally gluten free

## Proper Braised Steak Dinner 12.00

served on mashed potato with mushy peas

## Braised Steak 12.00 / 10.00 small

with choice of potatoes & vegetables

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## Burgers

All served on a Brioche bun with lettuce, tomato, house slaw & fries. Change to loaded fries for £3

### Classic 11.50

6oz burger, bacon, gherkin & cheddar cheese

### Buttermilk Chicken 11.50

Chicken fillet, bacon, gherkin & cheddar cheese

### Cajun Blue 11.50

6oz burger, gherkin and creamy Stilton cheese

### Bangkok Bad Boy 11.50

Spicy Vegetable burger with sweet chilli sauce

### Piri Chicken 11.50

spiced chicken fillet with pineapple & tomato salsa

## Loaded Fries

### Fajita Chicken Fries 10.00

spicy chicken, lime mayo, spring onions & pickled red onions

### Beef Chilli Nacho Fries 10.00

Chilli, Nacho cheese, corn salsa, spring onion

### Cauli Cheese Fries 10.00

Cauliflower, chives, cheddar cheese, caramelized onion

### Salt & Pepper Chicken Fries 10.00

Crispy chicken, peppers, onions, sweet chilli sauce

## On A Bun

all served with coleslaw & french fries

### Philly Cheese Steak 11.50

pulled brisket. nacho cheese, onions & grilled peppers

### Piri Sweet Potato Salsa 10.00

spiced mushrooms, pineapple & corn salsa, grilled peppers

### Brisket & Onions 11.50

Slow Cooked Beef Brisket, Dijon mustard, butter fried onions, gherkin

### Buffalo Chicken Cheese 11.50

crispy Chicken, buffalo mayo & nacho cheese

## Sides

|   |      |
|---|------|
| Onion Rings                             | 3.50 |
| Ciabatta Garlic Bread                   | 3.50 |
| Garlic Bread<br>with cheese or tomato   | 3.95 |
| Basket of skin on fries                 | 2.00 |
| Sweet potato fries                      | 3.00 |
| Haloumi Fries (6)<br>with dipping salsa | 5.00 |
| Seasonal Side Salad                     | 2.20 |
| House Coleslaw                          | 1.00 |
| Baby boiled potatoes                    | 2.00 |
| Sauce Jugs<br>Creamy Peppercorn         | 2.00 |
| Jug of Gravy                            | 1.00 |

Vegetarian dish which contains no meat or meat by products, apart from cheese.



Coeliac wheat free dishes, please let us know as a dish may need tailoring to comply.



We do not use nuts in our food preparation but cannot absolutely guarantee the complete absence.

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## WHITE

### Isla Negra - Sauvignon Blanc 13.80

Aromas of citrus fruits and peaches, fresh, balanced and dry  
12%

### Isla Negra - Chardonnay 13.80

A rich and well balanced wine, Generous and soft on the  
palate 12%

### Previata Pinot Grigio 15.00

Crisp and fruity with crunchy fruit, citrusy acidity and a  
long, refreshing finish 12%

### Chenin Blanc Jack Rabbit Signature 16.50

This south African wine offers an aromatic bouquet with  
grapefruit, pineapples and ripe melon. Refreshing green  
apple and grapefruit acidity with a creamy back palate. 13%

## RED

### Isla Negra - Merlot 13.80

A vivid and vigorous dark ruby red Merlot 12%

### Malbec Jack Rabbit Signature 16.50

This Argentinian wine offers opulent plum and blackberry  
flavours, rounded off with a hint of cocoa and vanilla.  
Medium-bodied with soft tannins and a long lasting finish  
13%

## ROSE

### Previata Pinot Grigio Rose 15.00

Hints of strawberry, cherry and floral aromas make this  
medium-sweet wine ideal for sipping in a sunny garden 12%

### Isla Negra Rose £13.80

Delightful flavours of berries and cherries with a fresh, crisp  
finish. 12%

## SPARKLING

### Prosecco Vino Spumante 24.00

Fabulous straw coloured light wine with that certain sparkle  
12% -

### Champagne Paul Langier 29.00

Stylish Superb fresh crisp and fruity 12.5%

See Our Boards for Wines of the Month