

VERONICA'S

Table D'hote 2 courses £12.95

Wed & Thurs 12-9pm • Fri, Sat & Sun 12-6pm

Starters

HOMEMADE SOUP *V*

With crusty bread

CHICKEN LIVER PATÉ *GD*

Served with chutney and rustic cut toast

HOMEMADE BLACK PUDDING CAKES *G*

Wholegrain mustard sauce, poached egg

BAKED GOATS CHEESE POT *VGD*

Rosemary bread crumb, red onion marmalade, toasted rosemary focaccia fingers

Mains

TRADITIONAL FISH AND CHIPS *G*

With mushy peas and tartare sauce and salad

GOATS CHEESE PASTA *VGD*

Chilli, garlic, peppers, fine green beans, pine nuts, goats cheese, rosemary, pesto

CRISPY SKINNED CHICKEN BREAST *D*

With thyme and lemon butter sauce sat on spring onion and sundried tomato mash

BABY BACK RIBS *G supp £1.95*

With sauteed peppers and onions, salt and pepper seasoning, straw fries, house slaw

Desserts

Homemade sticky toffee pudding with vanilla ice cream *GD*

Homemade cheesecake of the day *GD*

Selection of ice cream *D*

V Vegetarian *G* Contains Gluten *D* Contains Dairy

For a full list of allergies and for any dietary requirements please ask a member of staff.