EVENING MENU



Starters

HOMEMADE SOUP FRESHLY PREPARED HOMEMADE SOUP OF THE DAY ACCOMPANIED WITH CRUSTY BREAD.	£6.50
PRAWN COCKTAIL WITH A TANGY MARIE ROSE SAUCE, SERVED ON A BED OF CRISP LETTUCE WITH WHOLEMEAL BREAD.	£7.95
HOMEMADE CHICKEN LIVER PATE - SMOOTH & VELVETY CHICKEN LIVER PATE CRAFTED IN HOUSE SERVED WITH CRISP TOASTED SLICES & A TANGY RED ONION CHUTNEY.	£7.95
CALAMARI DEEP FRIED CALAMARI SERVED WITH GARLIC MAYO.	£7.95
CREAMY GARLIC MUSHROOMS SERVED WITH CRUSTY BREAD.	£7.95
GAMBAS PIL PIL - PRAWNS COOKED IN GARLIC & CHILI-INFUSED OLIVE OIL, FINISHED WITH SMOKED PAPRIKA & FRESH PARSLEY. SERVED WITH CRUSTY BREAD FOR DIPPING.	£7.95
BBQ CHICKEN STRIPS TENDER CRISPY CHICKEN STRIPS SERVED WITH A TANGY BBQ DIPPING SAUCE.	£7.95
GARLIC BREAD WITH CHEESE	£4.75

Main Course

CHECH ENT CIPLOIN STEAK	
SUCCULENT SIRLOIN STEAK	£21.95
RIB EYE STEAK A TENDER 80Z STEAK, COOKED TO YOUR LIKING, ACCOMPANIED WITH CHUNKY CHIPS, CRISPY ONION RINGS TOMATO & FLAT MUSHROOM. ADD PEPPERCORN OR DIANE SAUCE +£2	£22.95
BEER BATTERED FISH & CHIPS (GFO) CRISPY GOLDEN BEER BATTERED FISH & CHUNKY CHIPS, YOUR CHOICE OF GARDEN OR TRADITIONAL MUSHY PEAS SERVED WITH A LEMON WEDGE & TARTARE SAUCE.	£15.95
NEW TIMES 6 OZ BEEF BURGER/CHICKEN BURGER SERVED IN A BRIOCHE BUN WITH SEASONED FRENCH FRIES & HOMEMADE SLAW.	£15.95
PAN FRIED SEABASS (GF) WITH CRUSHED NEW POTATO'S, TENDER STEM BROCCOLI IN A CREAMY LEMON & CHIVE SAUCE	£16.95
SLOW COOKED LAMB SHANK IN A RICH MINT GRAVY SERVED WITH CREAMY MASH & A SELECTION OF VEGETABLES.	£20.95
PORK BELLY SERVED WITH CREAMY MASH, SAUTÉED SAVOY CABBAGE WITH CRACKLING & MUSTARD GRAVY.	£16.95
GREEN THAI CURRY (GF) TENDER CHICKEN PIECES SIMMERED IN A RICH AND AROMATIC GREEN THAI CURRY SAUCE SERVED WITH STEAMED PLAIN RICE & NAAN BREAD.	£15.95
STICKY BABY BACK BBQ RIBS SERVED WITH SEASONED SKINNY FRIES, HOMEMADE SLAW, SIDE SALAD & A BBQ SAUCE.	£19.95
NEW TIMES CHICKEN & BACON SALAD (GF) CRISP ROMAINE LETTUCE TOSSED WITH CHERRY TOMATO'S, CUCUMBER, EDAMAME BEANS, SPRING ONIONS & POMEGRANATE PEARLS DRIZZLED IN A HONEY & MUSTARD DRESSING.	£15.95

Main Course

NEW TIMES VEGAN/VEGETARIAN BURGER (V)

£15.95

SERVED IN A BRIOCHE BUN WITH SEASONED FRENCH FRIES & HOMEMADE SLAW.

SINGAPORE NOODLES - PRAWN / CHICKEN (VO)

£15.95

EGG NOODLES COOKED WITH A SELECTION OF MIXED VEGETABLES IN A SPICY ORIENTAL SAUCE, VEGETABLE OPTION (V) - £13.95

NEW TIMES VEGETARIAN SALAD (GF)

£13.95

CRISP ROMAINE LETTUCE TOSSED WITH CHERRY TOMATO'S, CUCUMBER, EDAMAME BEANS, SPRING ONIONS & POMEGRANATE PEARLS DRIZZLED IN A HONEY & MUSTARD DRESSING.

£13.95

MUSHROOM RISOTTO

A CREAMY MUSHROOM RISOTTO SERVED WITH VEGAN GRATED CHEESE.



Little ones

TO START £3.95 FOR MAIN

£8.95

TOMATO SOUP

CHICKEN NUGGETS WITH MASH/CHIPS & PEA'S OR BEANS

CHICKEN STRIPS WITH BBQ SAUCE

FISH FINGERS WITH MASH/CHIPS & PEA'S OR BEANS

GARLIC BREAD WITH OR WITHOUT CHEESE

SAUSAGE & MASH WITH PEAS & GRAVY OR BEANS

VEGETABLE STRIPS WITH MAYO

TOMATO PASTA WITH GARLIC BREAD

Desserts

HOT DESSERTS SERVED WITH CUSTARD, CREAM OR ICE CREAM

£6.95

APPLE PIE

STICKY TOFFEE PUDDING

SYRUP SPONGE

SPOTTED DICK

SELECTION OF CAKES & GATEAUX (ASK STAFF) SERVED WITH CUSTARD, CREAM OR ICE CREAM

SELECTION OF ICE CREAMS (3 SCOOPS)



£6.95

£4.50