

TAKEAWAY MENU

Starters and light bites...

Chefs homemade soup with a warm ciabatta V V GFO	4.95
Shamembert, vegan style cheese baked in filo pastry (contains nuts)	5.25
Creamy garlic mushrooms with warm ciabatta V VO GFO	5.75
Classic Prawn cocktail Marie Rose GFO	5.75
Chicken liver & mushroom pate with red onion marmalade and warm ciabatta GF	5.95
Warmed goats cheese bruschetta topped with cranberries V VO	5.95
Fresh battered chicken goujons with sweet chilli dip	6.25

Sides			
Home-cooked chunky chips	3.75	Fresh battered onion rings	3.50
Garlic bread GFO	3.75	House side salad	3.50
Garlic bread with cheese GFO	3.95	Creamy homemade coleslaw 🗸 O	2.50
Fresh vegetables	3.95		

Char-grilled Burgers and Steaks...

Homemade sweet potato and black bean burger - relish, sliced tomato, red onion, jalapenos and crispy lettuce served with chunky chips and a garnish of fresh salad VVGFO

Home-made Coore Arms beef burger - relish, bacon and cheese

"Hunters" chicken fillet burger – topped with bacon, cheese & BBQ sauce

Both served with chunky chips and a garnish of coleslaw and salad

8oz Horseshoe gammon steak with fried egg or grilled pineapple,
served with chunky chips and garden peas GF

13.95



Coore classics...

Vegan Moussaka with chips, vegan coleslaw and salad VVGF			
Wild mushroom tagliatelle bound in a creamy vegan garlic & herb sauce VO V GF			
Roasted vegetable salad and warm honey & balsamic dressing with a choice of			
cajun chicken, halloumi or vegan cheese VO GF VO	12.50		
Classic beef lasagne with chunky chips, homemade coleslaw and salad	12.50		
Mediterranean risotto of chargrilled chicken breast with chorizo and basil GF			
Beer battered haddock with chunky chips & home-made mushy peas			
Boro chicken Parmo, chips, salad & coleslaw (chicken in breadcrumbs, béchamel & cheddar)	13.50		
Mexican chicken Parmo, chips, salad & coleslaw (spicy salsa, jalapenos & cheddar)	13.75		
Steak and red wine pie in a puff pastry basket with mash and vegetables			
Chicken and white wine pie, topped with short crust pastry with chips & garden peas			
Seafood pie with a creamy mash and cheese topping with seasonal vegetables GF			
Baked salmon fillet, crushed new potatoes with leek & pancetta sauce GF	13.95		
Curries			
Roasted sweet potato and courgette Korma in a creamy, mild sauce $$	11.75		
Chicken Kashmiri, with a blend of spices in a medium yoghurt based sauce GFO	12.75		
Beef Madras, hot & spicy with chunks of onion and mixed peppers GFO			

All served with basmati rice, naan & poppadom.

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 or intolerances please let us know.

Service is not included