

COORE ARMS

PUB & DINING

Starters and light bites...

Chefs homemade soup with a warm ciabatta	V V GFO	5.95
Shamembert, vegan style cheese baked in filo pastry (contains nuts)	V	6.25
Creamy garlic mushrooms with warm ciabatta	V VO GFO	6.75
Classic Prawn cocktail Marie Rose	GFO	6.75
Chicken liver & mushroom pate with red onion marmalade and warm ciabatta	GFO	6.95
Warmed goats cheese bruschetta topped with cranberries	V VO	6.95
Fresh battered chicken goujons with sweet chilli dip		7.25

Speciality Ciabattas...

Served with kettle crisps, coleslaw and salad garnish

VLT with crisp lettuce, sweet tomato and creamy mayonnaise	V	7.75
Creamy goats cheese, chargrilled red pepper and onion chutney	V VO	7.95
Char-grilled Cajun marinated chicken breast with mayonnaise & sweet chilli		8.25
Atlantic prawns bound in classic Marie Rose sauce		8.25
Pan-fried minute steak, caramelised onion, glazed with stilton and horseradish mayonnaise		8.25

Gluten free options available

Not available after 5pm

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	V V GFO	13.50
"Hunters" chicken fillet burger – topped with bacon, cheese & BBQ sauce		14.25
Home-made Coore Arms beef burger - relish, bacon and cheese		14.50
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	14.95
8 oz rib-eye steak, field mushroom, oven baked tomato, chips and onion rings	GFO	20.95
8 oz sirloin steak, field mushroom, oven baked tomato, chips and onion rings	GFO	22.95
8 oz fillet steak, field mushroom, oven baked tomato, chips and onion rings	GFO	24.95
Peppercorn, Stilton or Diane sauce	GF	3.50

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Coore classics...

Vegan Moussaka with chips, vegan coleslaw and salad	V V GF	12.50
Wild mushroom tagliatelle bound in a creamy vegan garlic & herb sauce	VO V GF	12.95
Roasted vegetable salad and warm honey & balsamic dressing with a choice of cajun chicken, halloumi or vegan cheese	VO GF VO	13.50
Classic beef lasagne with chunky chips, homemade coleslaw and salad		13.50
Mediterranean risotto of chargrilled chicken breast with chorizo and basil	GF	13.75
Beer battered haddock with chunky chips & home-made mushy peas		13.95
Boro chicken Parmo, chips, salad & coleslaw (chicken in breadcrumbs, béchamel & cheddar)		14.50
Mexican chicken Parmo, chips, salad & coleslaw (spicy salsa, jalapenos & cheddar)		14.75
Steak and red wine pie, topped with short crust pastry with chips & garden peas		14.75
Chicken and white wine pie, topped with short crust pastry with chips & garden peas		14.75
Seafood pie with a creamy mash and cheese topping with seasonal vegetables	GF	14.95
Baked salmon fillet, crushed new potatoes with leek & pancetta sauce	GF	14.95

Curries...

Roasted sweet potato and courgette Korma in a creamy, mild sauce	V GF	12.75
Chicken Kashmiri, with a blend of spices in a medium yoghurt based sauce	GFO	13.75
Beef Madras, hot & spicy with chunks of onion and mixed peppers	GFO	14.50

All served with basmati rice, mini naan & poppadom.

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 VO	2.50
Fresh vegetables	3.95		

V = Vegetarian V = Vegan GF = Gluten Free O = Option available

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