



**To Start:**

Traditional ham hock terrine  
Piccalilli, pea shoots, house chunky bread

**(V) (GF\*\*)** Leek and potato soup  
Chive Crème Fraiche, Herb croutons

**(V)** Goat's cheesecake  
Balsamic dressing, red onion marmalade

**(V)(GF)** Mozzarella, cherry tomatoes and basil salad  
Wild rocket, olives, parmesan and house dressing

**To Follow:**

**(GF\*\*)** Traditional roast sirloin of beef  
Yorkshire pudding, roast potatoes, beef gravy

**(GF\*\*)** Slow cooked pork belly  
Apple sauce, mash potatoes, rosemary and garlic sauce

**(V)** Vegetables moussaka  
Greek yoghurt topping, cherry vine tomatoes, salad

**(GF)** Seared salmon fillet  
Cockles and lava bread chowder, steamed kale

**Puddings:**

Sugar glazed lemon tart  
Raspberry coulis, fresh raspberries

Tiramisu  
Mascarpone, marsala wine, lady finger sponge

Selection of ice cream  
Vanilla, strawberry, chocolate

Sticky toffee pudding  
Butterscotch sauce, vanilla ice cream

V – Vegetarians, GF – Gluten free, GF\*\* Can be gluten free on request

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform one of the staff members if you have any concerns, dietary requirements or would like more information. We will always try to accommodate you.

**1 Course - £10.95, 2 Courses - £14.95, 3 Courses - £17.95**