

July 2018



To Start:

Carrot and Coriander Soup
Herb and Garlic Croutons

(GF) Pulled Pork Terrine
Homemade Piccalilli, Dressed Organic Leaves

(GF) Caprese Salad
Beef Tomato, Mozzarella, Basil, Rocket

To Follow:

Confit Lamb Shoulder
Creamy Mash, Steamed Greens, Red Wine Sauce

Chargrilled Mediterranean Vegetable Terrine
New Potatoes, Spinach, Tomato Sauce

Beer Battered Fish n Chips
Triple Cooked Chips, Tartar Sauce, Crushed Peas

Puddings:

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Summer Berry Mousse
Chantilly Cream

Selection of Ice Cream
Honeycomb, Vanilla, Chocolate or Strawberry Cream
(please choose 3 scoops)

V – Vegetarian, 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.