



To Start:

Mussels and prawns thermidor
Gremolata crumb topping

(V) (GF) Beetroot soup
Parmesan crisps, feta cheese

(GF)** Traditional ham hock terrine
House piccalilli, pea shoots, chunky bread

(V) Twice baked goat's cheese soufflé
Chicory, beetroot, dressed salad and balsamic dressing

To Follow:

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

Roasted leg of pork
Roast potatoes, crackling, cider sauce

(GF)** Confit lamb shoulder
Mash Potatoes, rosemary and garlic sauce

(V) Mediterranean vegetables pithivier
Tomato sauce, rocket salad

(GF) Traditional mixed fish pie
Cheesy mash topping, steamed greens

Puddings:

(GF) Choux pastry profiteroles
Chocolate sauce, Chantilly cream

Bread and butter pudding
Vanilla custard and ice cream

Dark Belgian chocolate tart
Seville orange sorbet

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