



1<sup>st</sup> April 2018

Carrot and Coriander Soup  
Coriander Oil, Herb and Garlic Croutons (V)

Pressed Ham Hock Terrine  
House piccalilli, chunky bread (GF\*\*)

Classic Prawn Cocktail  
Baby Gem, Marie Rose Sauce (GF)

Oak Roast Salmon  
New Potatoes, Chive and Crème Fraiche Salad (GF)

Salt and Pepper Crispy Squid  
Chorizo, Roasted Pepper, Cannellini Beans Casserole, Spinach

\*\*\*

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

Pan Roasted Chicken Supreme Breast  
Mash Potatoes, Bacon Mushrooms and Madeira Sauce (GF\*\*)

Roasted Leg of Lamb  
Roast potatoes, rosemary and garlic sauce (GF\*\*)  
Roasted Butternut Squash, Spinach and Goat's Cheese Strudel  
Roasted Beetroot, Goats cheese mousse (V)

Grilled Boneless Hake Fillet  
Smoked Haddock Croquette, Laver Bread and Cockle Chowder

\*\*\*

Sticky Toffee Pudding  
Butterscotch Sauce, Vanilla Ice Cream

Eton Mess  
Strawberries, meringues, fruit compote and coulis

White Chocolate and Mascarpone Cheesecake  
Forest Fruit Compote & Coulis

Sugar Glazed Lemon Tart  
Fresh Raspberries & Raspberry Sorbet

Selection of Ice Cream  
Vanilla, chocolate, strawberry

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

**1 Course - £13.95, 2 Courses - £18.50, 3 Courses - £22.50**