

March 2019



Starters

Spiced Parsnip Soup

Herb and Garlic Croutons (v)

Cheese & Red Onion Marmalade Tartlet

Primrose Farm Salad, Balsamic

Pulled Pork Terrine

Piccalilli, Bread Wafers, Pea shoots

Salt & Pepper Crispy Squid

Roasted Tomato, Pepper & Chorizo Cassoulet

To Follow

Grilled Gammon Steak

Triple Cooked Chips, Fried Egg, Crushed Peas

Beer Battered Fish n Chips

Skinny Fries, Tartare Sauce, Crushed Peas

Goats Cheese and Beetroot Risotto

Dressed Wild Rocket (v)

Pan Fried Chicken Breast

Dauphinoise Potato, Seasonal Vegetables, Red Wine Sauce

Puddings:

Rhubarb and Custard Tart

Poached Rhubarb & Jelly, Vanilla Custard, Rhubarb Crumble Ice Cream

Sticky Date & Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Glazed Lemon Tart

Orange Sorbet

Selection of Ice Creams

Vanilla, Strawberries & Cream, Chocolate

2 Courses £16, 3 Courses £19

V – Suitable for Vegetarians

All our dishes are cooked fresh for you, so some may take a little longer than others.

Food Allergies and Intolerances:

Please speak to our staff about the ingredients in your meal, when making your order