



2 Courses £26 3 Courses £33

Starters

- Roast Red Pepper & Tomato Soup with Basil Pesto Scone
- Chicken, Mushroom & Leek Terrine with Spiced Poached Pear & Wholemeal Roll
- Cauliflower & Earl Grey Panna Cotta with Mixed Seed Tuille, Baby Watercress, Celery & Apple Salad & Chive Emulsion
- Thai Style Fishcake with Sweet Chilli Mayonnaise & Coriander Salad
- Prawn Cocktail with Henderson's Spiced Marie Rose Sauce & Cucumber Salad

Main Courses

- Ten Hour Roast Beef & Yorkshire Pudding
- Roast Loin of Pork with Red Onion & Sage Stuffing.
- Roast Turkey with Red Onion & Sage Stuffing
- Butternut Squash, Puy Lentils & Spinach Wellington with Vegetarian Gravy
- Seared Sea Bass with Charred Asparagus & Salsa Verde

All main courses are served with Roasted Potatoes, Roasted Root Vegetables, Cauliflower Cheese and a Bottomless Jug of Gravy.

Children's main courses are half portions & half price.
(Children must be 12 years or younger)

Extra Bits

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| Dauphinoise Potatoes £3 | Creamed Leeks & Bacon £3 |
| Yorkshire Pudding £1.50 | Mashed Potato £2 |

Coffees

Our fresh ground coffee is rich, smooth and full bodied, perfect to finish any meal. Decaffeinate coffee and soya milk is also available, just ask your server.

- Cappuccino £3.95
- Americano £3.95
- Café Latte £3.95
- Mocha £4.25
- Espresso £3
- Hot Chocolate £4.25
- with cream & marshmallows
- Flat White £3.95

Tea

- Pot of Tea £3.25
- Speciality tea £3.75

Gluten Free and Dairy Free

We have gluten free bread, flour and gravy and we are always happy to accommodate any dietary requirements. We also have a separate fryer for gluten free cooking. If you cannot find a suitable dish on our menu, please ask your server and we will be very happy to create a dish which is perfect for your dietary needs.

Desserts

- Milk Chocolate Tart with Mini Egg Ice Cream
- Sticky Toffee Pudding with Rum & Raisin Ice Cream & Honeycomb
- Apple & Blackberry Crumble with Traditional Vanilla Custard
- Ginger Crème Brulee with Rhubarb Sorbet & Shortbread
- Caramelised Lemon Tart with Raspberry Sorbet

Please be aware that some of our dishes could contain bones & traces of nuts. While we offer gluten-free menu options, we are not a gluten-free kitchen. We are unable to guarantee that any item can be completely free of allergens however our kitchen takes special care in your food preparation to avoid cross contamination. Please ask your server for advice on the contents of our dishes. Because all our food is freshly made it does take a little longer to cook.

