

3 Courses £32.50

2 Courses £28.50

Starters

Roasted Red Pepper & Tomato Soup with Pesto Croutons (gf*) (v) (gf*)

Sautéed Mushrooms, Grilled Ciabatta, Tarragon Cream, Aged Parmesan & Black Truffle Oil (v*) (gf*)

King Prawn 'Cocktail', Baby Gem, Confit Tomatoes, Cucumber, Marie Rose Sauce – Paprika Crostini's

Salt 'n' Pepper Squid with Ponzu Mayo, Coriander (gf*)

Pressed Chicken & Ham Hock Terrine, Baby Gem, Piccalilli & Crostini (gf*)

Main Courses & Traditional Roasts

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*)

Roast Loin of Pork, Crackling, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)

Roast Chicken Breast, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)

Homemade Nut Roast with Fresh Seasonal Vegetables, Vegetarian Gravy and Roast Potatoes (v)

(All Roast Dinners are served with Roast Potatoes & Fresh Seasonal Vegetables)

Hake - Fillet of Hake, Pea & Button Onion Fricassee, Parsley, Lemon, Sautéed New Potatoes (gf)

Gourmet Burger, Stilton, Bacon, Toasted Sesame Bun, Relish, Skinny Fries

Linguine, Confit Aubergine, Courgette, Peas, Chilli & Lemon Oil, Fresh Herbs (v)

Pea & Courgette Risotto, Fresh Mint, Poached Egg, Hollandaise (gf) (v) or Add Chicken

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Lemon Posset with Poached Berries, and Meringue (gf)

Chocolate & Raspberry Torte, with Raspberry Sorbet (ve)

Apple Pie & Custard

If you have a food allergy or intolerance, please speak to your server about ingredients in our dishes before you order your meal

(gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on request (ve) Vegan (df) Dairy Free