

Two courses – 26.95



Three Courses – 32.95

Starters

- Roast carrot & rosemary soup, warm bread, homemade salted butter (GF) (Ve)
- Charred Norfolk asparagus, watercress hollandaise, poached egg, bacon crisp, truffle oil (GF)
- Smoked salmon, dill cream cheese, mixed leaf (GF)
- Tiger prawns in mint butter, dipping bread (GF)
- Classic Caesar salad, cos lettuce, sourdough croutons, parmesan, Caesar dressing (GF)
- Artisan selection of warm breads, oil & balsamic, olives, flavoured butter
- Wholetail Scottish scampi bites, tartare sauce
- Mozzarella & mint arancini, shaved parmesan
- Poached peach Fattoush salad, stilton, candied pecans, pomegranate molasses, croutons (GF) (Ve)

Mains

- Nut roast, roast potatoes, mixed vegetables, vegetarian gravy (GF) (Ve)
- Beer battered fish, garden peas, tartare sauce, lemon wedge, chips
- Roast striploin of beef, Yorkshire pudding, gravy (GF) **£3 supplement**
- Beef burger, cheese, ranch, lettuce, tomato, fries, slaw
- Roast chicken, stuffing, Yorkshire pudding, gravy (GF)
- Pea & mint risotto, vegan feta, roasted pine nuts, truffle oil (Ve) (GF)
- Lincolnshire sausages, mash potato, gravy, mixed veg, Yorkshire pudding
- Pan fried seabass, crushed new potato, herb oil, tender stem broccoli, white wine sauce (GF)
- Chicken Caesar salad, sourdough croutons, Caesar dressing, cos lettuce, parmesan (GF)
- Wild mushroom & garlic pappardelle, white wine cream sauce, parmesan

The roasts are served with rosemary & thyme roast potatoes, seasonal vegetables & endless gravy.

Sides – 4.95

Sage & Onion Stuffing Balls | Extra Roast Potatoes | Pigs In Blankets

Desserts

- Cheeseboard, stilton, Mature cheddar, brie, celery, chutney, grapes, crackers (GF)
- Orange & passionfruit cheesecake, burnt orange, orange & passionfruit compote (GF) (Ve)
- Prune & Armagnac tart, Cornish clotted cream
- Traditional bread & butter pudding, brioche, vanilla custard
- Chocolate & caramel trillionaires tart, vanilla ice cream (GF) (Ve)
- Spiced pear sticky toffee pudding, pear compote, toffee sauce, vanilla ice cream (GF) (Ve)
- Zingy zesty lemon tart, dried raspberries, raspberry sorbet
- Warm chocolate brownie, chocolate ice cream
- Ice cream (3 scoops) vanilla, chocolate, salted caramel, raspberry sorbet, blood orange sorbet (GF)

If you have any dietary requirements, please inform your server. (GF – These dishes can be altered to be gluten free)



Children's Menu

Starters

- Garlic bread – 4 (GF)
- Warm soup of the day, bread & butter – 4 (GF) (Ve)
- Scampi bites, mayonnaise, lemon – 4

Mains

- Roast beef, Yorkshire pudding, roast potatoes, mixed vegetables & gravy – 10 (GF)
- Roast chicken, Yorkshire pudding, roast potatoes, mixed vegetables & gravy – 10 (GF)
- Nut roast, Yorkshire pudding, roast potatoes, mixed vegetables & gravy – 10 (GF) (Ve)
- Cheeseburger, skinny fries – 10 (GF)
- Battered fish, fries, peas – 10 (GF)
- Macaroni cheese, garlic bread – 10
- Buttermilk chicken goujons, beans & fries – 10 (GF)

Desserts

- Sticky toffee pudding, vanilla ice cream – 4 (GF) (Ve)
- Warm chocolate brownie, chocolate ice cream – 4
- Duo of ice cream (salted caramel & vanilla) – 4 (GF) (Ve)
- Childs cheeseboard, Mini Baby Bell, Dairy Lee Triangle, Cheese String, Grapes, Crackers – 6

