

Two courses – 26.95



Three Courses – 32.95

Starters

Roast leek & potato soup, warm bread, homemade salted butter (GF)

Parma ham, honeyed figs, blue cheese mousse, confit lemon gel (GF)

Chicken liver pate, onion chutney, bread (GF)

Crispy whitebait, lemon wedge, tartare sauce, rocket

Beef tomato & mozzarella salad, pesto dressing, rocket (GF)

Classic Caesar salad, cos lettuce, sourdough croutons, parmesan, Caesar dressing (GF)

Halloumi fries, sweet chilli dip

Artisan selection of warm breads, oil & balsamic, olives, flavoured salted butter

Roasts

Nut roast, roast potatoes, mixed vegetables, vegetarian gravy (GF) (Ve)

Roast striploin of beef, Yorkshire pudding, gravy (GF) **£3 supplement**

Roast chicken breast, sage & onion stuffing, Yorkshire pudding, gravy (GF)

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

Mains

Beef burger, blue cheese, bun, lettuce, tomato, ranch sauce, pickles, fries, coleslaw

Chicken Ceaser salad, garlic croutons, Ceaser dressing, cos lettuce, parmesan (GF)

Fish pie, smoked haddock, salmon, cod in creamy sauce, mixed vegetables

Baked harrisa aubergine, lemon yoghurt, Bombay potatoes, tomato & onion sambal (GF) (Ve)

Duo of lamb, seared lamb rump, lamb shoulder, garlic mash, pea & mint Fricassee, charred baby gem

Beer battered fish, chubby chips, garden peas, lemon wedge, tartare sauce

Scottish wholetail scampi, chubby chips, garden peas, tartare sauce, lemon wedge

Sides – 5

Sage & Onion Stuffing | Extra Roast Potatoes | Cauliflower Cheese | Pigs In Blankets

Desserts

Cheeseboard, stilton, mature cheddar, brie, celery, chutney, grapes, crackers (GF)

Sweet Belgian waffle, white chocolate, blood orange sorbet

Warm chocolate brownie, Honeycomb, vanilla ice cream

Spiced pear sticky toffee pudding, pear compote, toffee sauce, vanilla ice cream (GF)

Orange & passionfruit cheesecake, compote (Ve)

Caramel & chocolate trillionaires tart, chocolate soil, vanilla ice cream (GF) (Ve)

Ice cream (3 scoops) vanilla, chocolate, rum & raisin, salted caramel (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 flatbread – 4 (GF)
Warm soup of the day, bread & butter – 4 (GF) (Ve)

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, fries – 10 (GF)
Buttermilk chicken goujons, peas & fries – 10 (GF)
Battered fish, fries & peas – 10

Desserts

Warm chocolate brownie, vanilla ice cream – 4
Duo of ice cream (salted caramel & vanilla) – 4 (GF) (Ve)
Spiced pear sticky toffee pudding, toffee sauce, vanilla ice cream
Sweet Belgian waffle, white chocolate sauce, salted caramel ice cream – 4
Childs cheeseboard, Mini Baby Bell, Dairy Lee Triangle, Cheese String, Grapes, Crackers – 6

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

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