

Two courses – 26.95



Three Courses – 32.95

Starters

Roast cauliflower & cumin soup, warm bread, homemade salted butter (GF) (Ve)
Smoked salmon, crème fraiche, dill, croutes (GF)
Tiger prawns in mint butter, dipping bread (GF)
Crispy jackfruit, sweet chilli dip (Ve)
Classic Caesar salad, cos lettuce, sourdough croutons, parmesan, Caesar dressing (GF)
Orange & blue cheese salad, candied pecans (GF) (Ve)
Artisan selection of warm breads, oil & balsamic, olives, flavoured butter
Wholetail Scottish scampi bites, tartare sauce
Halloumi fries, sweet chilli dip, rocket salad
Ham & cheese croquettes, chilli jam

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**
Southern fried chicken burger, chilli mayo, hot sauce, lettuce, tomato, fries, slaw
Roast chicken, stuffing, Yorkshire pudding, gravy (GF)
Cajun cauliflower steak, spiced chickpea puree, pomegranate, vegan cheese, herb oil (GF) (Ve)
Pan fried seabass, crushed new potato, herb oil, white wine sauce (GF)
Chicken Caesar salad, sourdough croutons, Caesar dressing, cos lettuce, parmesan (GF)

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

Sides – 5

Stuffing | Extra Roast Potatoes | Cauliflower Cheese | Pigs In Blankets

Desserts

Cheeseboard, stilton, Mature cheddar, brie, celery, chutney, grapes, crackers (GF)
Prune & Armagnac tart, Cornish clotted cream
Sweet Belgian waffle, white chocolate, raspberry, toffee ice cream
Lemon tart, dried raspberries, raspberry sorbet
Orange & passionfruit cheesecake, mandarin segments, orange & passionfruit compote (GF) (Ve)
Chocolate & caramel trillionaires tart, vanilla ice cream (GF) (Ve)
Spiced pear sticky toffee pudding, pear compote, toffee sauce, vanilla ice cream (GF) (Ve)
Ice cream (3 scoops) vanilla, chocolate, rum & raisin, caramel, raspberry sorbet, 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)
Battered fish, fries, peas – 10 (GF)
Cheese burger, fries – 10 (GF)
Buttermilk chicken goujons, peas & fries – 10 (GF)

Desserts

Sticky toffee pudding, caramel sauce, vanilla ice cream – 4 (GF) (Ve)
Warm chocolate brownie, vanilla 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

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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