

Two courses – 26.95



Three Courses – 32.95

Starters

Roast spicy tomato & carrot soup, warm bread, homemade salted butter (GF)
Prawn cocktail, Marie rose sauce, bread & butter, paprika (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
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)
Beef & potato pie, roast potatoes, mixed vegetables, gravy
Baked harrisa aubergine, lemon yoghurt, Bombay potatoes, tomato & onion sambal (GF) (Ve)
Scottish wholetail scampi, chubby chips, garden peas, tartare sauce, lemon wedge
Beef lasagne, tomato ragu, dressed rocket & parmesan
Katsu breaded chicken burger, curry mayo, spicy red onion chutney, coleslaw, fries

Sides – 5

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

Desserts

Cheeseboard, stilton, mature cheddar, brie, celery, chutney, grapes, crackers (GF)
Sweet Belgian waffle, white chocolate, salted caramel ice cream
Warm chocolate brownie, vanilla ice cream
Spiced pear sticky toffee pudding, pear compote, toffee sauce, vanilla ice cream (GF)
Chocolate delice, sponge, topped with set chocolate ganache, vanilla ice cream, honeycomb
Orange & passionfruit cheesecake, compote (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)
