

Two courses – 26.95



Three Courses – 32.95

Starters

Homemade carrot & coriander soup, warm bread, salted butter (GF) (Ve)

Sweet chilli tempura king prawns, Marie rose sauce & wasabi paste

Chicken liver pate, onion chutney, bread (GF)

Moroccan spiced cauliflower bites, houmous, tomato chutney, rocket & siracha dressing (GF) (Ve)

Halloumi fries, sweet chilli sauce

Pork belly bites, Tahi dipping sauce, Asian salad

Crispy whitebait, lemon wedge, tartare sauce, rocket

Roasts

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

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

Roast Pork, Yorkshire pudding, crispy crackling, gravy (GF)

Maple glazed ham, Yorkshire pudding, gravy (GF)

Nut roast, roast potatoes, gravy (GF) (Ve)

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

Mains

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

Beef burger, lettuce, tomato, gherkin, skinny fries (GF)

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

Lincolnshire sausages, creamy mash, seasonal greens, gravy

Pan fried cod loin, sundried tomato & herb sauce, new potatoes, tender stem broccoli

Steak & ale pie, mash potato, gravy, mixed vegetables

Sides - 5

Pigs in blankets | Extra roast potatoes | Sage & onion stuffing | extra Mixed vegetables

Desserts

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

Chocolate fondant, chocolate drizzle, berries, white chocolate & honeycomb ice cream

Toffee & honeycomb cheesecake, chocolate ice cream (GF)

Sticky toffee pudding, spiced pear syrup, butterscotch sauce, vanilla ice cream

Chocolate & caramel trillionaires tart, vanilla ice cream (GF) (Ve)

Ice cream (3 scoops) vanilla, chocolate, rum & raisin, salted caramel, white chocolate & honeycomb, raspberry 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 flatbread – 4 (GF)
Warm soup of the day, bread & butter – 4 (GF) (Ve)
Halloumi fries, ketchup
Scampi bites, mayonnaise – 4

Mains

Roast beef, Yorkshire pudding, roast potatoes, mixed vegetables & gravy – 10 (GF)
Roast chicken, Yorkshire pudding, roast potatoes, mixed vegetables & gravy – 10 (GF)
Roast pork, Yorkshire pudding, Roast potatoes, Mixed vegetables & Gravy – 10 (GF)
Buttermilk chicken goujons, peas & fries – 10 (GF)
Battered fish, fries & peas – 10

Desserts

Duo of ice cream (salted caramel & vanilla) – 4 (GF) (Ve)
Sticky toffee pudding, butterscotch sauce, vanilla ice cream – 4
Chocolate & caramel trillionaires tart, vanilla ice cream – 4 (GF) (Ve)
Belgian waffle, toffee sauce, salted caramel ice cream – 4

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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