

3 Courses £32.50



Starters

Leek & Potato Soup with Smoked Cheddar Toasties £5.95 (gf*) (v) (gf*)

Sautéed Mushrooms, Grilled Crostini, Tarragon Cream, Aged Parmesan & Black Truffle Oil (v*) (gf*)

Cod & Chorizo Arancini, Saffron Aioli with Dressed Courgettes

Crispy Squid with Ponzu Dressing and Coriander (gf*)

Chicken 'Caesar' Terrine, Serrano Ham, Baby Gem, Crispy Anchovies, Parmesan, Caesar Mayo (gf*)

Main Courses & Traditional Roasts

Roast Sirloin Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*)

Roast Loin of Pork, Crackling, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)

Roast Chicken Breast, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)

Homemade Nut Roast with Fresh Seasonal Vegetables, Vegetarian Gravy and Roast Potatoes (v)

(All Roast Dinners are served with Roast Potatoes & Fresh Seasonal Vegetables)

Cod - Fillet of Skrei Cod, Poached Leek Terrine, Potato Rosti, Steamed Mussels, Marinere Sauce, Parsley (gf)

Gourmet Burger, Farmhouse Cheddar, Toasted Brioche, Bacon, Sweetcorn Relish, Skinny Fries

Linguine, Confit Aubergine, Courgette, Peas, Chilli & Lemon Oil, Fresh Herbs (v)

Pea & Courgette Risotto, Fresh Mint Lemon Balm (gf) (ve)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Chocolate Delice, Banana Ice Cream, Salted Caramelised Banana (gf)

Blood Orange Posset with Poached Rhubarb, Rhubarb Sorbet and Meringue (gf)

Lemon Tart with Raspberry Sorbet

If you have a food allergy or intolerance please speak to your server about ingredients in our dishes before you order your meal

(gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on request (ve) Vegan