



STARTERS

Chicken Liver Pate, Toasted Bloomer & Red Onion Chutney - GF
Atlantic Prawn & Crayfish Cocktail, Shredded Iceberg, Granary Bread - GF
Carrot & Coriander Soup Garlic Croutons - GF VE
Baked Wild Mushroom, Stilton & Parmesan Gratin, Toasted Bloomer - GF V
Salt & Pepper Baby Squid, Pickled Asian Slaw, Soy, Chilli & Lime Sauce - GF
Cumin Spiced Hummus, Flatbreads, Olive Oil & Paprika - GF VE

ROASTS

Roasted Topside of English Beef
Slow Roasted Pork Belly, Apple Sauce & Crackling
Lemon & Thyme Roasted Half Chicken
Slow Roasted Leg of English Lamb (£4 supplement fee)
Vegan Lentil Loaf Roast
All Roasts are served with Roast Potatoes, Seasonal Vegetables, Rich Red Wine Gravy,
Garlic & Herb Roasted Root Vegetables & Yorkshire Pudding
All roasts can be prepared Gluten Free

MAINS

Pan Roasted Scottish Salmon Fillet,
Garlic & Herb Crushed New Potatoes, Rainbow Chard & Watercress Veloute - GF
Thai Red Vegetable Curry,
Coconut & Lemon Grass, Basmati Rice, Red Chilli, Coriander & Spring Onion - GF VE
Seafood Linguine, King Prawns, Scottish Salmon & Mussel Meat,
Crab Bisque, Spinach, Coriander, Chilli & Spring Onion - GF
Crispy Peking Duck Salad,
Mixed Leaves, Carrot & Mooli Ribbons, Cucumber, Sesame Dressing & Plum Sauce - GF
Classic Margherita Pizza, Tomato Sauce, Fresh Basil & Mozzarella (extra toppings available) - GF V

DESSERT

Warm Chocolate Chip Brownie, Vanilla Bean Ice Cream & Dark Chocolate Sauce - GF VE available
Sticky Toffee Pudding, Caramel Sauce & Honeycomb Ice Cream - VE available
Rhubarb & Orange Crumble, Vanilla Custard - GF available
S'mores Ice Cream Sundae, Chocolate Hazelnut Ice Cream, Marshmallows,
Dark Chocolate Sauce, Chocolate Chip Cookie, Toasted Hazelnuts - GF
Trio of Sorbets or Ice Cream - please ask for flavours
Selection of Cheese & Biscuits, Celery, Grapes & Homemade Chutney

2 COURSE / 3 COURSE
£28.95 / £33.95

A Discretionary 10% Service Charge
Will Be Added To The Final Bill