



## STARTERS

Hot & Spicy Chicken Wings - GF

BBQ Pork Ribs, Charred Corn & Red Onion Salsa - GF

Pea & Mint Soup - GF VE

Mac & Cheese Bon Bons, Arabiatta Sauce - V

Thai Sweet Chilli Crispy Beef, Carrot, Mooli & Courgette Salad, Sesame Soy Dressing - GF

Cumin Spiced Hummus, Flatbreads, Olive Oil & Paprika - GF VE

Lime & Ginger Glazed Salmon, Asian Slaw - GF

## ROASTS

All 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*

\* Roasted Topside of English Beef \* Slow Roasted Pork Belly \*

\* Lemon & Thyme Roasted Half Chicken \* Vegan Lentil Loaf \*

## MAINS

Chargrilled Beef Steak Burger, Smoked Bacon, Monterey Jack Cheese,  
Burger Sauce, Gherkins, Baby Gem, Pickled Slaw & Chips

Pan Roasted Scottish Salmon Fillet, Garlic & Herb Crushed New Potatoes,  
Sauteed Courgette & Spinach, Lemon & Caper Buerre Noisette - GF

Thai Red Vegetable Curry, Coconut & Lemon Grass, Basmati Rice,  
Red Chilli, Coriander & Spring Onion - GF VE

*(Add Chicken £2.50/Add Prawns £5.00)*

Seafood Tagliatelle, King Prawns, Baby Squid & Mussel Meat,  
Spicy Tomato & Basil Sauce, Spinach, Coriander, Chilli & Spring Onion - GF

Halloumi Salad, Tomato & Chilli Salsa,

Mixed Leaves, Cucumber, Tomatoes, Lemon & Garlic Roasted Chickpeas - GF

Classic Margherita Pizza, Tomato Sauce, Fresh Basil & Mozzarella (extra toppings available) - GF V

## DESSERT

Banoffee Pie, Caramel Sauce & Whipped Cream

Sticky Toffee Pudding, Caramel Sauce & Honeycomb Ice Cream - VE available

Chocolate & Mint Semifreddo, Chocolate Shards - GF

Brownie Sundae, Vanilla Ice Cream, Chocolate Sauce, Warm Brownie Bites, Chantilly Cream - 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