S T A R T E R

Homemade soup of the day served with a warm bread roll (V) | £6.25

Creamy mushroom bruschetta served with parmesan crisp and toasted ciabatta (V) | £6.00

Chicken and black pudding roulade, served with crostini & onion chutney | £6.95

Butter coated deep fried prawns served with a sweet chilli sauce | £7.25

Greek salad with fresh tomatoes, cucumber, onion, olives, and feta, tossed in a zesty olive oil and herb dressing (V) | £5.95

MAIN

Roast topside of beef, creamy mashed potatoes, honey roast root, seasonal vegetables, Yorkshire pudding and rich pan gravy | £17.95

Roast chicken breast, creamy mashed potatoes, honey roast root, seasonal vegetables, Yorkshire pudding and rich pan gravy | £16.95

Lamb breast roll roasted in garlic & rosemary, creamy mashed potatoes, braised red cabbage with a mint gravy | £17.95

Pan fried salmon with new potatoes, green beans and peas cooked in garlic butter with a hollandaise sauce | £15.95

Oven roasted red pepper stuffed with warm Moroccan cous cous and topped with golden halloumi (V) | £13.95

D E S S E R T

Sticky toffee pudding, vanilla ice cream and toffee sauce | £6.50

Warm double chocolate brownie, vanilla ice cream & chocolate sauce | £6.50

Raspberry brûlée, creamy custard infused with raspberry purée, topped with fresh berries | £6.50

Apple and forest fruits crumble served with creamy vanilla custard | £6.50

PLEASE SPEAK TO A MEMBER OF OUR TEAM WITH REFERENCE TO FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS.
WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.