



Two Courses for £24.50, Three Courses for £28.50

STARTERS

Brie

Deep fried Brie wedge with tomato and cranberry chutney.

Scotch Egg

With pickled vegetables and barbecue mayonnaise.

Whitebait

With spicy homemade tartare and salad garnish.

Soup of the Day

Check with server for details. Served with crunchy bread.

Chicken Tenders

Accompanied by a Jack Daniels dipping sauce.

Classic Prawn Cocktail

Gem lettuce, Marie Rose sauce, cheese straw, lime wedge.

MAINS

Roast Dinner

A choice of:

Slow-braised and pressed belly pork with crackling

Slow-braised beef brisket

Pan-roasted chicken breast

Vegan wellington *

All accompanies by roast potatoes, carrot and swede puree, seasonal vegetables, roast carrots and parsnips, Yorkshire pudding and house gravy.

*Vegan option will come without Yorkshire pudding and carrot and swede puree.

Fillet of Salmon

Salmon fillet served with crushed potatoes, with Tenderstem broccoli, and beurre Blanc.

SIDES

Pigs in Blankets	£4.50
Cauliflower Cheese	£4.50
Roast Potatoes	£3.50
Extra Yorkshire	£1.50

DESSERTS

**Sticky toffee pudding,
served with vanilla ice
cream or custard**

**Selection of ice
creams or sorbets**

Cheeseboard
£3.00 supplement

**Apple and berry
crumble with vanilla
ice cream or custard**

Cheesecake of the day

**Crème brûlée, with
shortbread**

 Smaller portion available.  Gluten free  * Can be made gluten free by removing some ingredients
 Vegetarian  * Vegetarian option available  Vegan