



STARTERS

Smoked Mackerel Pate

Horseradish cream & pickled beetroot salad

Cream of Leek & Potato Soup

Served with rustic bread snipped chives

Chicken Caesar Salad

Gem lettuce, sun blushed tomatoes & parmesan croutons

Deep Fried Falafel

Curried mayo, cucumber & mint salad

MAIN COURSE

Roast Topside of Beef

Locally sourced topside of beef served with Yorkshire pudding roast potatoes, seasonal vegetables, pan gravy

Pan-fried Seabass Fillets

Served with crushed new potatoes, red onion, tomato & cucumber salsa, seasonal vegetables

Roast Leg of Lamb

Served with roast potatoes, seasonal vegetables, pan gravy

Roast Leg of Pork

Served with roast potatoes, sage & onion stuffing, seasonal vegetables, pan gravy

Nut Roast

Served with Yorkshire pudding, seasonal vegetables, roast potatoes, vegetarian gravy

Fancy a pudding?

**Please ask a member of our waiting staff for today's
dessert menu**

1 Course - £10.95 2 Course - £14.95 3 Course - £18.95

We cannot absolutely guarantee that dishes will not contain traces of nuts or gluten, therefore, if you suffer from any severe allergies, please inform our team. (V) Vegetarian. All prices are inclusive of VAT.