

Starters

Carrot & Coriander Soup (V)

Smoked Ham Hock Terrine, Piccalilli, Dressed Leaf

Creamy Garlic Mushrooms, Toasted Brioche (V)

Classic Prawn Cocktail, Buttered Brown Bread

BBQ Chicken Wings, Smoked Paprika Aioli

Mains

Roast Sirloin of Hartshead Beef, Yorkshire Pudding

Roast Pork Belly , Sage Seasoning, Yorkshire Pudding

Braised Shoulder of Lamb, Red Wine Jus, Yorkshire Pudding

served with crispy roast potatoes, mash, buttered seasonal greens, wood roasted carrots

Add Cauliflower Cheese for Two - £2.00

Baked Cottage Pie, Cheddar Mash

Pan Fried Sea Bass, Ratatouille, Pesto

Roast Vegetable & Goats Cheese Wellington (V)

Desserts

House Cheese Selection, Chutney & Biscuits

Passion Fruit Tart, Passion Fruit Caramel

Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream

Syrup Sponge, Custard

Baked Caramel Cheesecake, Salted Caramel

1 Course £12 | 2 courses £17 | 3 courses £20

Please make your server aware of any food allergies or dietary requirements you may have when ordering.