



Starters

Salt & Pepper Squid with lime mayonnaise

Classic Prawn Cocktail Marie Rose sauce, iceberg lettuce, bread & butter

Homemade Leek & Potato Soup sourdough *(vegan, NGCI bread available)*

Goats Cheese, Honey & Walnut Salad with roasted Mediterranean vegetables & light dressing *(vegetarian, NGCI)*

Ham Hock Terrine red onion marmalade, toasted ciabatta

Mains

Roast Turkey stuffing, bacon-wrapped chipolata, crispy roast potatoes & parsnips, cauli cheese, homemade gravy, fresh veggies & cranberry sauce

Roast Sirloin of Beef crispy roast potatoes, roast parsnips, cauli cheese, Yorkshire pudding, homemade gravy & fresh vegetables

Chestnut Roast with mushroom, cranberry & pumpkin seeds, roast potatoes, cauli cheese, parsnips, veggies, cranberry sauce & veggie gravy *(vegetarian - vegan option available)*

Baked Fillet of Salmon light mustard & caper dressing, roasted new potatoes & green beans

Our Famous BBQ Ribs tender baby back pork ribs with chips, coleslaw & lashings of BBQ sauce *(NGCI)*

Desserts

Spiced Apple & Cinnamon Crumble with 'pour your own' hot custard *(NGCI)*

Lemon Posset light, zesty & fresh with shortbread biscuit

Strawberry Eton Mess Sundae grilled white chocolate, vanilla ice cream, fresh strawberries, homemade meringue, strawberry sauce, fresh cream *(NGCI)*

10th March 2024

Mothers Day

£28.95 for 2 courses

£34.95 for 3 courses

See reverse for Children's Menu

£16 for 2 courses

£19 for 3 courses

Chicken, Leek & Ham Pie puff pastry top, colcannon mash & fresh vegetables

The Plant-Based Burger topped with vegan cheese, mushrooms & fried onions, vegan 'slaw & skin-on fries *(vegan)*

Spicy Bean Enchiladas guacamole, fragrant rice, vegan cheese, firecracker sauce, garden salad *(vegan)*

Pig & Cheese Burger 7oz burger, bacon & melting Cheddar, burger sauce, tomato, lettuce, red onion & gherkin, 'slaw & skin-on fries *(NGCI bun available)*

Baked Field Mushroom Wellington stuffed with spinach, caramelised onions & Dijon mustard, fresh tomato sauce, roasted new potatoes & fresh vegetables *(vegan)*

Chocolate Brownie rich brownie, choccy sauce & vanilla ice cream *(NGCI)*

Biscoff Cheesecake Biscoff base with a baked coconut vegan cheesecake, Biscoff sauce, topped with a rich Biscoff topping, vegan vanilla ice cream *(vegan)*

Mango Sorbet cool, refreshing & cleansing *(vegan, NGCI)*

A discretionary 10% service charge will be added to your bill. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there may be a possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are NGCI (Non-Gluten Containing Ingredients) we cannot guarantee that they are entirely 'gluten-free'. Adults need around 2000kcal a day.

Children's Menu

10th March 2024

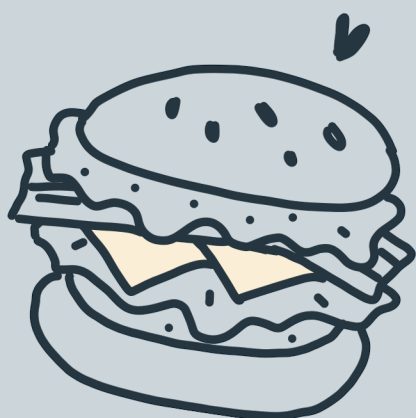
£16 for 2 courses | £19 for 3 courses

Starters

Mini Nachos with tomato salsa, guacamole, sour cream & cheese (*vegetarian*)

Garlic Pizza Bread (4 slices) hand-stretched sourdough pizza bread, plant based garlic butter, mozzarella, with garlic & herb dip (*vegetarian - vegan 'mozzarella' available*)

Mini Prawn Cocktail Marie Rose sauce



Mains

Children's Roast choose from roast turkey or roast beef

Junior Burger with or without cheese on a brioche bun, served with chips & beans

BBQ Ribs sticky sauce & chips

Pasta with Tomato Sauce topped with melted cheese (*vegetarian, vegan 'mozzarella' available*)

Chicken Goujons chips & beans

Desserts

Smartie Sundae vanilla ice cream, Smarties, wafer

Choccy Brownie Sundae with choccy sauce & vanilla ice cream

Strawberry & Marshmallow Kebabs choccy dipping sauce

