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Chef's Homemade Soup, crusty bread (v) (gfa)	£5.95
Sautéed Garlic Mushrooms, sourdough toast, parsley, truffle oil (v) (gfa)	£5.95
Calamari, light crispy fried squid, lemon mayonnaise (gf)	£6.25
Chicken Liver Pâté (gf), cornichons, cucumber ribbons, sourdough toast (gfa)	£6.95

MAIN COURSE

all roast meats & pies are served with roast potatoes, honey glazed roast parsnips, seasonal vegetables, cauliflower cheese (gf), Yorkshire pudding & gravy	buttered mash,
seasonal vegetables, caulitlower cheese (gt), Yorkshire pudding & gravy	Adults / Childs
Slow Roasted Rump of Beef served pink	£18.95 / £11.75
Roast Loin of Pork, Pork Crackling	£16.50 / £10.50
Roast Chicken Suprème	£15.95
Vegetarian Pie of the Day	£15.95
Fish of the Day with Chef's seasonal choices	£15.25

Please note that child's portions are only available for children under 12 years of age

EXTRAS

Roast Potatoes £1.50 Yorkshire Pudding £1.00 Seasonal Vegetables £2.50

DESSERTS

Chocolate Brownie, Vanilla Ice Cream & Raspberry Sauce	£6.95
Plain Cheesecake, Fresh Berries, Fruit Coulis (gf) (vg)	£6.25
Crushed Raspberry Pavlova, Méringue, Chantilly Cream, Raspberry Coulis (gf)	£6.95
Biscoff Cheesecake, Toffee Sauce, Honeycomb Ice Cream	£6.95
Belgian Waffle, Golden Syrup, Vanilla Ice Cream	£6.95
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	£6 95

Ice Cream (gf) £1.50 per scoop Vanilla Ice Cream / Honeycomb Ice Cream Sorbet (gf) (vg) £2.50 per scoop Raspberry Sorbet / Lemon Sorbet

(gf) gluten free (gfa) gluten free available (v) vegetarian (vg) vegan Please advise us of any allergies before ordering as we may need to alter some dishes to suit.

We cannot guarantee 100% that there are no traces of nuts or gluten in the ingredients we use as the kitchen uses these items in the preparation of some dishes.

All menu items are subject to availability