



2 COURSE £23.95

3 COURSE £27.95



TO START

Warm crab scones with chilli jam & dill crème fraiche [E-D-G-S-C]

Chicken liver pate served with fruit chutney, crostini's and salad garnish [E-D-S-G]

Creamy garlic and chive mushrooms on toasted focaccia and drizzled with balsamic glaze
[D-S-G]

Soup of the day served with bread & butter [D-G]

Mixed leaf salad, with parma ham, parmesan shavings, poached pear & toasted pinenut and a fig balsamic glaze [N-S-D]

Please note, our menu is annotated to state which meals **contain** the following:

G – Gluten	D - Dairy	V- Vegetarian	E – Egg	S - sulphate
N - Nuts	M - Mollusc	Mu - Mustard	F – Fish	L – Lupins
Pn – Peanuts	So – Soya	C – Crustaceans	Ce – Celery	Se - Sesame



MAIN COURSE

Pan fried chicken breast on crushed potato & spinach with a creamy parmesan & leek sauce [D]

Slow roast lamb neck fillet with crushed potato and a rich honey Jack Daniels & rosemary jus [S]

Duo of parma wrapped pork tenderloin and slow roast belly pork with bubble & squeak and a rich wholegrain mustard crema sauce [Mu-D-S]

Vegetable Balti with saffron rice, mango chutney and mini naan [V-G-S-D]

Pea & mushroom risotto drizzled with truffle oil [V-S]

Main courses served with fresh vegetables.

GRILLS

10 oz. Rump

8 oz. Fillet (£10 supplement)

served with chips, mushrooms, onion rings & tomato with a choice of Béarnaise or Pepper sauce
[G-D-E- S- Mu]

Please note, our menu is annotated to state which meals **contain** the following:

G – Gluten	D - Dairy	V- Vegetarian	E – Egg	S - sulphate
N - Nuts	M - Mollusc	Mu - Mustard	F – Fish	L – Lupins
Pn – Peanuts	So – Soya	C – Crustaceans	Ce – Celery	Se - Sesame



FISH DISHES

Butter baked cod loin on a bed of crushed potato & spinach with a creamy cockle and laverbread sauce [D-M-S-F]

Seafood linguini Linguini, prawns, cockles, mussels & squid in creamy white wine and parsley sauce
[G-E-M-C-S-D]

Served with fresh vegetables.

Please note, our menu is annotated to state which meals **contain** the following:

G – Gluten	D - Dairy	V- Vegetarian	E – Egg	S - sulphate
N - Nuts	M - Mollusc	Mu - Mustard	F – Fish	L – Lupins
Pn – Peanuts	So – Soya	C – Crustaceans	Ce – Celery	Se - Sesame



SWEET END

Apple tartin served with caramel sauce & vanilla ice cream [G-D]

Chocolate and forest fruits cheesecake served with cream [D-G]

Lemon posset served with shortbread biscuit [D-G]

Baileys gateau served with whipped cream [D-G]

Cheeses served with fruit chutney, crackers and grapes [D-G-S]

Please ask your server for speciality coffees

Please note, our menu is annotated to state which meals **contain** the following:

G – Gluten	D - Dairy	V- Vegetarian	E – Egg	S - sulphate
N - Nuts	M - Mollusc	Mu - Mustard	F – Fish	L – Lupins
Pn – Peanuts	So – Soya	C – Crustaceans	Ce – Celery	Se - Sesame



SIDE ORDERS

£3.00

Vegetable medley

Onion rings [E-D-G]

Chips

Garlic Bread [G-D]

Garlic Bread with Cheese (50p supplement) [G-D]

Crushed potato with spinach

Please note, our menu is annotated to state which meals **contain** the following:

G – Gluten	D - Dairy	V- Vegetarian	E – Egg	S - sulphate
N - Nuts	M - Mollusc	Mu - Mustard	F – Fish	L – Lupins
Pn – Peanuts	So – Soya	C – Crustaceans	Ce – Celery	Se - Sesame