

STARTERS

Asparagus & watercress soup with crusty ciabatta - £7.00 Goats cheese bons bons, pickled beetroot salad - £9.00 Smoked mackerel pate, horseradish and orange creme fraiche, salad and herb crostini - £9.00

Ham hock terrine, piccalilli, dressed salad and garlic crostini - £9.00 Smoked salmon, smashed avocado & Greenland prawn timbale with chive dressing - £10.00

MAIN COURSES

Roast dinner with Yorkshire pudding, creamy mash, roast potatoes and seasonal vegetables

Roast Sirloin of Beef - £20.00 | Roast loin of pork or nut roast - £16.50 Slow cooked lamb Henry - with rosemary mash £18.00 Steak and ale pie, chips with garden peas and gravy - £16.00 Twice baked cheese and chive soufflé, roasted red pepper, tomato and basil sauce served with seasonal vegetables and fries - £16.00 Oven baked salmon fillet, chive mash, roasted tomatoes and spinach veloute - £22,00

DESSERTS ALL £7.00

Sherry Trifle

Chocolate brownie- GF

Lemon pannacotta, fruit compote and ginger biscuits Sticky toffee pudding Chocolate orange cheesecake 3 cheeseboard and biscuits