

v Vegetarian ve Vegan veo Vegan opti	on GF Glute	en-free	GFO Gluten-free option	1/2 Half portion availab	le
STARTERS					
Homemade tomato and basil soup, warm, crusty bread and salted butter	6.50		assic prawn cocktail, Atl by gem, salad, buttered b		, 7.50
Smoked mackerel and apple timbale, crostini, lemon aioli	7.00	Bra	nised BBQ belly pork, pi	neapple and chilli salsa	n 7.50
Arancini balls, roasted red pepper sauce, rocket and parmesan salad	7.50				
MAINS					
Roast Aberdeen Angus beef, or locally reared loin of pork or roast leg of Thornton's lamb	<i>15.50</i>		aconberg steak and ale p den peas and beef gravy		15.95
Nut roast	15.00		shroom stroganoff, steam	med basmati rice	15.00
All our roasts are served with seasonal vegetables, creamy mash, crisp roast potatoes and Yorkshire pudding		Ov	enbaked salmon fillet, cl	hive mash, spinach vel	oute 18.00
DESSERTS					
Homemade sherry trifle			arm chocolate brownie, o	chocolate sauce,	
Chocolate orange cheesecake		_			
Sticky toffee pudding, toffee sauce, vanilla ice cream			Rhubarb crumble, vanilla custard		

All desserts 6.95

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SERVICE NOT INCLUDED, ALL TIPS GO DIRECTLY TO THE TEAM, THANK YOU.