



1 COURSE 11.95 | 2 COURSES 15.95 | 3 COURSES 19.95

TO START

salmon bon bons tartare sauce & watercress
soup of the day bread & butter (v)
prawn & crayfish cocktail marie rose sauce & toasted croutes
mushrooms on toast balsamic reduction & parmesan
chicken liver parfait toasts, pickles & herb salad
pan seared scallops & chorizo toasted almonds & endive (3.00 supplement)

MAIN COURSE

roast rump of beef Yorkshire pudding, roast potatoes & gravy
roast chicken Yorkshire pudding, roast potatoes & gravy
pan roasted lamb rump Yorkshire pudding, roast potatoes & gravy (3.00 supplement)
spinach & fettle parcel Yorkshire pudding & roast potatoes (V)
roasts are served seasonal greens, honey roast carrots
garlic new potatoes 3.50 | **cauliflower cheese** 2.50 | **seasonal greens** 3.00
salt aged confit pork belly red pesto mashed potatoes, purple sprouting broccoli & sage gravy (2.00 supplement)
cumberland sausage mashed potatoes, seasonal greens & gravy
½ Lobster fries & dressed salad (6.00 supplement)
served with your choice of garlic butter, thermidor or marie rose sauce
fish & chips hand cut maris piper chips, tartare sauce & mushy peas
fleece beef burger coleslaw, fries & dressed leaf
add cheese 0.50 | add bacon 1.00
truffle & wild mushroom risotto rocket & parmesan

salt aged fillet steak 8oz – 17.00 supplement	ribeye steak 8oz – 9.00 supplement
---	--

served with twice cooked hand cut maris piper chips, roasted tomato & grilled mushroom
sauces | 2.50 blue cheese | peppercorn | bearnaise | garlic butter



DESSERT

- sticky toffee pudding** vanilla ice cream
- trio of strawberry** strawberry tart, balsamic strawberries & strawberry ice cream
- chocolate frangipane** espresso buttercream & black treacle ice cream
- crème brulee of the day** ask your server for details
- affogato** vanilla ice cream & amaretti biscuits
- cheese board** selection of three cheeses, grapes, chutney & crackers (£2 supplement)
- ice creams & sorbets** ask for today's flavours | 1.50 per scoop
why not add your favourite spirit or liqueur?

AFTER DINNER DRINKS

- | | | |
|-----------------------------|--------------------------|--------------------------|
| espresso 1.50/1.80 | americano 2.40 | macchiato 1.90 |
| latte 2.65 | flat white 2.65 | cappuccino 2.65 |
- Irish coffee** Jameson's Irish whisky mixed with coffee, sugar & topped with a baileys cream | 5.95
- Liqueur coffee** choose your favourite spirit or liqueur to add to a coffee topped with cream | 5.50
- espresso martini** finlandia, kahlua, freshly ground espresso & sugar | 7.95

DESSERT MARTINIS

- eton mess** finlandia vodka, raspberry & blackberry liqueurs, vanilla syrup, cream & meringue | 6.95
- banoffee pie** banana liqueur, baileys, toffee sauce, cream, biscuit crumb & banana chips | 6.95
- strawberries & cream** strawberry gin, strawberry liqueur, strawberry puree & cream | 6.95