



To Start

CAULIFLOWER & NUTMEG SOUP (GF*, VEGAN*)
crusty bread, butter

SALMON CHEESECAKE
honey & english mustard cheesecake,
lemon & saffron creme fraiche

SLOW COOKED PULLED BEEF CROQUETTE
roasted red pepper sauce, chive oil

CREAMY GARLIC MUSHROOMS (GF*, V)
toasted house bread

COMPRESSED MELON (GF, VEGAN)
fruits, blood orange gel

PRAWN SALAD (GF*)
seafood sauce, brown bread and butter (£2 supplement)

To Follow

SLOW ROASTED SILVERSIDE OF BEEF (GF*)
creamed & roasted potatoes, vegetables, Yorkshire pudding, pan gravy

ROAST TURKEY (GF*)
creamed & roasted potatoes, vegetables, herb stuffing, pig in blanket, pan gravy

NUT ROAST (VEGAN*)
creamed & roasted potatoes, caramelised carrots & parsnips, tenderstem, vegetarian gravy

PHEASANT STROGANOFF (GF)
rice, peas

STEAK & ALE PIE
shortcrust pastry, carrots, peas, twice cooked chips, pan gravy

FILLET OF SALMON (GF)
crushed new potatoes, buttered tenderstem, mangetout, samphire & dill cream sauce

BELLY PORK
grain mustard mash potatoes, red cabbage, pork jus

VEGETABLE LASAGNE (V)
garlic bread, house salad

To Finish

(GLUTEN FREE PUDDING MENU AVAILABLE)

CHOCOLATE BROWNIE
salted caramel ice cream, chocolate fudge sauce

APPLE, CINNAMON & SULTANA CRUMBLE
custard

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
raspberry crumb

STICKY TOFFEE PUDDING
toffee sauce, custard

SHERRY TRIFLE
chantilly cream, toasted almonds

LEMON POSSET
shortbread biscuit

CHEESEBOARD
Mature Cheddar, Hartington Stilton, Brie, Red Leicester.
Served with apple, celery, grapes, red onion chutney, biscuits
(£3 supplement)

