



Starters

Chef's Soup of the Day Wheaten bread

Chicken Caesar Salad Bacon, parmesan and croutons

Prawn Cocktail

Marie Rose sauce and wheaten bread

Creamy Garlic Mushrooms
Toasted sourdough

Main Courses

Roast Sirloin of Beef Yorkshire pudding

Bacon Wrapped Turkey Breast Sage & onion stuffing, chipolatas

Pork Loin

Bramley apple stuffing

Baked Smoked Cod Fillet

White wine cream

Steak & Guinness Pie
Puff pastry

Cauliflower, Cheddar & Scallion Tart

All served with Chef's selection of potatoes and vegetables

Desserts

Homemade Pavlova
Berry compote and Chantilly cream

Chocolate Fudge Cake Vanilla ice cream

Ice Cream Selection

Jam & Coconut Sponge

Vanilla custard

2 Courses £24 • 3 Courses £29

Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available upon request.



