

#### 2 Courses £25 3 Courses £30

## WHILE YOU WAIT

Homemade Bread Roll And Rosemary Focaccia, Herb Butter ♥ £4.95

Warm Olives, Lemon And Chilli Dressing 🚭 🔊 £3.95



# TO START

Soup Of The Day √ Ask for todays ingredients and dietary information

> Pressing of Ham Hock GFA Fig Gel, Pear, Focaccia Toast

Beetroot Cured Gravlax F3 Horseradish Creme Fraiche, Sourdough

Tomato & Beetroot Salad 🚳 🐠 Pickled Shallot, Pesto, Pine Nuts

Chicken Liver Parfait 42.50 Red Onion Marmalade, Brioche

# MAIN COURSE

Slow Cooked Beef Brisket, Yorkshire Pudding 43

Slow Cooked Lamb Shoulder @ £3

Roasted Chicken Breast @

Nut Roast

All served with Roast Potatoes, Seasonal Vegetables & Rich Gravy

> Roasted Fillet of Salmon @ Creamed Potatoes, Warm Tartare Sauce

Roasted Cauliflower Heart 🕮 🚭 Houmous, Pickles, Salsa Verde

#### SIDE ORDERS

Braised Red Cabbage £3.50

Seasonal Vegetables V @ £3.50

Extra Roast Potatoes Y @£3.50

Homemade Rosemary & Sea Salt Chips £4

Extra Jug of Gravy ( option) £2.50

### DESSERTS

Chocolate Brownie Salted Caramel Sauce, Vanilla Ice Cream 🎷 🥶

> Sticky Toffee Pudding √ Butterscotch Sauce, Clotted Cream

> > Vanilla Crème Brulee √ £2 Shortbread

Selection Of British Cheese £3.50 Crackers and Accompaniments 🖼

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed. Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.







