WHILE YOU WAIT

BREAD AND OILS 7.95 | MARINATED OLIVES 4.95

STARTERS

SOUP OF THE DAY
Served with a warm bread roll

BEETROOT 3 WAYS
Roasted golden beetroot, pickled candy beetroot, beetroot puree, crumbled vegan feta, balsamic reduction

DUCK LIVER PARFAIT
Orange marmalade sauce, pickled veg, melba toast

WHIPPED HUMMUS
Spiced chickpeas, crunchy vegetables, toasted focaccia

MAINS

All served with roasted carrot and parsnip, roast potatoes, braised red cabbage, winter greens and gravy

SLOW ROASTED BEEF
Yorkshire pudding

ROAST CHICKEN
Stuffing

ROAST PORK
Crackling, apple sauce, stuffing

ROASTED MUSHROOM AND HERB LOAF
Vegan gravy

SCILLIAN FISH STEW
New potatoes, saffron aiol

DESSERTS

VANILLA RICE PUDDING BRULÉ
Shortbread

WARM CHOCOLATE BROWNIE
Chocolate orange sauce, vanilla ice cream

APPLE AND BLACKBERRY CRUMBLE
Cinnamon custard

CHOCOLATE TORTE
Raspberry sorbet

EXTRAS

Cauliflower cheese 5.50 | Roast Potatoes 5.95 | Chips 5.95
Seasonal vegetables 5.95 | Yorkshire pudding 1.50

Please be aware that our dishes are prepared in kitchens where nuts and 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.