

Starter

Soup of the Day (v)

Rustic bread & salted Butter

Chicken & Apricot Terrine (gfa)

House chutney, mixed leaf salad, artisan bread & salted butter

Prawn Risotto (gf)

Chili, coriander, crème fraiche

Camembert (v, gfa)

Rosemary, garlic, house chutney, artisan bread

Yorkshire Pudding (va)

Served with red onion gravy

Side Dishes

Cauliflower Cheese, Roasted Potatoes, Creamed Mashed or

Honey Roasted Carrots

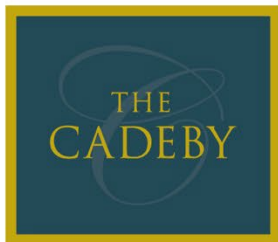
£5.00

Chef's Traditional Yorkshire Pudding

£1.50

ALLERGEN INFORMATION

The initials below indicate which dishes meet specific dietary requirements.
(V) Suitable for Vegetarians (GF) Gluten Free, (VG) Vegan
Please notify your server of any allergies or dietary restrictions you may have.
(GFA) Gluten Free Adaptable, (VGA) Vegan Adaptable
All prices include VAT. Service charge is not included.



Main Course

Dry Aged Striploin of English Beef (gfa), Leg of Lamb (gfa), Belly Pork (gfa)
or Roast Chicken Breast (gfa)

Each served with a traditional Yorkshire Pudding, seasonal vegetables &
rich red wine gravy and a choice of creamed mash or roasted potatoes

Mushroom & Celeriac Risotto (v, vga, gfa)
Pearl Barley, Chive, Crème Fraiche, Pecorino

Poached Cod (gf)
Roasted New Potatoes, Creamed Leeks

Dessert

Jam Roly Poly, Vanilla Ice-cream, Fresh Market Berries
Chocolate Mousse, Hazelnut Dentelle, Fresh Market Berries (v)
Steamed Fruit Pudding, Brandy Sauce, Fresh Market Berries
Selection of Ice-Cream, Chocolate Scroll, Fresh Market Berries (gfa) (va)
*Selection of Cheeses, Celery, House Chutney, Biscuits (gfa) (va)
*Supplement charge of £ 2.00

2-Courses for £26.95, or **3 Courses for £30.95**

Children 12 & under,
2-Courses for £20.95, or 3-Courses for £24.95