STARTERS

Homemade Leek & Potato Soup (G*) £5

A freshly prepared soup served piping hot, with freshly baked bread

Chicken Liver Pate £6

Coarse pork & chicken livers with wild mushrooms, served with toasted sour dough bread and a sticky fig jam

Deep Fried Camembert £6 (V)

2 crispy coated camembert wedges served with an apple and ale chutney.

TRADITIONAL ROASTS

Beef £11

Prime 21-day dry aged beef, rubbed with thyme and sea salt, oven roasted, with Yorkshire pudding, roast potatoes, honey roast parsnips, carrots, broccoli and gravy

Belly Pork £11

Slow cooked pork belly, crackling, sage and onion stuffing, Yorkshire pudding, roast potatoes, honey roast parsnips, carrots, broccoli apple sauce and homemade gravy

Roast Chicken £11

Roasted chicken breast, sage and onion stuffing, Yorkshire pudding Roast potatoes, honey roasted parsnips carrots, broccoli and gravy

Roast Platter for 2 £21 A selection of the 3 roast meats with all the trimmings

Ballantine of Lamb (G) £14.00

Locally sourced lamb slow cooked shredded and rolled, pan roasted With roast potatoes, braised red cabbage and a redcurrant, mint and red wine sauce

Vegetable and Nut Roast (V) £12

Nut roast served on a bed of roasted vegetables, Yorkshire pudding with Veggie Roast potatoes, roast parsnips carrots, broccoli and veggie gravy

Sea Bass & Prawn (G) £15.00

Sea bass fillet and king Prawns marinated with sweet chilli and ginger, served on a bed of vegetable and chorizo risotto

Cauliflower Cheese for 2 £5.00 Braised Red Cabbage for 2 £5.00 Roast Potatoes for 2 £3.95 Yorkshire Pudding £0.75

DESSERTS

Sticky Toffee Pudding £6

A sticky toffee sponge topped with toffee sauce, smothered with a creamy vanilla custard

Honeycomb & Caramel Cheesecake £5

Layers of sweet biscuit, white chocolate cheesecake, a fresh vanilla cream, decorated with white chocolate shavings and chocolate honeycomb, caramel fudge pieces and toffee sauce

Dark Chocolate and Hazelnut Brownie £5

A light soft textured brownie full of chocolate and hazelnut pieces Served with Chocolate Sauce and Salted Caramel Ice Cream

Eton Mess £5

Homemade Soft Meringue, raspberries and Chantilly Cream served with tangy raspberry sauce