

SET MENU

3 Courses £32.50 2 Courses £25.00

DEEP FRIED BREADED BRIE with Cranberry sauce v

**PRAWNS IN MARIE ROSE SAUCE, topped with avocado,
served on a bed of shredded lettuce gf df**

FRENCH ONION SOUP v vg gf df

POACHED SALMON in a cheese & Mornay sauce on a bed of spinach gf

PORK ESCALOP in breadcrumbs with lemon butter sauce and capers gf

MINUTE SIRLOIN STEAK with parsley butter gf

**VEGAN SHEPHERDS PIE mixed vegetables & green lentils
in vegetable gravy, topped with sweet potato mash v vg gf df**

Above Main courses served with potatoes & vegetables of the day

SUNDAY ONLY;

**PRIME ROAST BEEF with Yorkshire pudding, gravy & horseradish sauce
£3 supplement**

ROAST CHICKEN with pork sage & onion stuffing & gravy

Roasts served with Roast Potatoes & Vegetables of the day

**RASPBERRY & VANILLA POACHED PEAR
with fresh raspberries & fruit compote v vg gf df**

CRÈME BRULEE with caramelised sugar topping v gf

**VANILLA CHEESECAKE on a biscuit base,
with seasonal mixed berry fruit compote v**

Bread & butter £1.75 per person

v =Vegetarian vg = Vegan gf = Gluten free df = Dairy free

Whilst every care is taken, we cannot guarantee that any of
our dishes are free of nut traces or other allergens.

Please note, we accept payment by card only.

10% discretionary service charge will be added to your bill.

**Please do not mix the Set Menu and the a la Carte menu.
If you do, Set Menu dishes will be charged at a la Carte prices.**