

SET MENU

3 Courses £33.50 2 Courses £25.75

CHICKEN LIVER PATE WITH TOASTED BRIOCHE & RED ONION RELISH

Pate made with chicken livers, bacon, shallots, garlic, Brandy & butter

DEEP FRIED BREADED BRIE WITH CRANBERRY SAUCE v

served with a salad garnish

PRAWNS IN MARIE ROSE SAUCE, TOPPED WITH AVOCADO,

served on a bed of shredded lettuce gf df

FRENCH ONION SOUP v vg gf df

with a vegan cheese & gluten free crouton

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

PORK STROGANOFF strips of Pork cooked with white wine, paprika, gherkins, mushrooms, Worcester sauce, Dijon mustard, shallots & cream, served with rice 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

SUNDAY ONLY;

PRIME ROAST BEEF with Yorkshire pudding, gravy & horseradish sauce

£4 supplement

ROAST CHICKEN with pork sage & onion stuffing & gravy gf df

Main courses served with Potatoes & Vegetables of the day unless otherwise stated

DARK CHOCOLATE MOUSSE v vg gf df

with marinated cherries and blackberry compote

ETON MESS crushed Meringue with strawberries & cream v gf

CRÈME BRULÉE with caramelised sugar topping v gf

VANILLA CHEESECAKE on a biscuit base,

with seasonal mixed berry fruit compote v

STARTERS 7.75 MAIN COURSES 18.00 DESSERTS 7.75

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.

10% discretionary service charge will be added to your bill