

Starters

WHITE ONION AND CIDER SOUP with sourdough (ve*, gf*)

SALT AND PEPPER KING PRAWNS with sweet chilli sauce (gf*)

SMOKED HADDOCK FISH CAKES tartare sauce and mixed leaves

GOATS CHEESE 'BRULEE' beetroot relish & toasted granary (gf*, v)

BBQ PORK RIBS celeriac remoulade & BBQ sauce (gf)

HADDOCK GOUJONS, battered haddock with tartare sauce & rocket (gf*)

Mains

Roast Loin of Pork

1/2 roast chicken

Vegetable Wellington (v)

Roast Sirloin of Beef (£4 supplement)

mixed roast, Beef & Pork (£3 supplement)

All served with traditional roast
trimmings & of course, Yorkshire
Pudding

FISH & CHIPS battered haddock, chips, tartare & mushy peas (gf*)

BEEF AND ALE PIE shortcrust pastry, roast potatoes and vegetables

CLASSIC FISH PIE, garden peas and cheesy mash top (gf)

10oz GAMMON STEAK, chips, mushroom, tomato & fried eggs (GF)

VEGGIE BURGER with cheese, brioche bun and fries

8oz BEEF BURGER, brioche bun, cheddar, bacon & fries

Puddings

WARM CHOCOLATE BROWNIE chocolate sauce & vanilla ice cream(v,gf*)

STICKY TOFFEE PUDDING toffee sauce & custard (v,gf*)

APPLE & RHUBARB CRUMBLE oat crumb topping with vanilla custard

WHITE CHOCOLATE BRULEE with raspberry compote & shortbread biscuits (v,gf*)

LEMON POSSET strawberries and shortbread (v)

ICE CREAM vanilla, strawberry, chocolate, salted caramel (ve*)