

Starters

Homemade roasted red pepper soup, warm focaccia gf* v
Smoked salmon and prawn cocktail, light salad Polly seed crisp gf*
Homemade chicken liver and brandy pate, warm toast, light salad red onion chutney gf*
Breaded blanch bait, lemon and dill mayonnaise, light salad
Beer battered fish goujons with citrus mayonnaise gf*
Homemade black pudding, poached egg, Dijon hollandaise

Mains

Roast Beef, roast potatoes, savoy cabbage, carrot and swede, cauliflower cheese, green veg, Yorkshire pudding and gravy gf*

Pan seared chicken breast, roast potatoes, savoy cabbage, carrot and swede, stuffing, pigs in blankets, green veg and gravy gf

Roast Pork Loin, roast potatoes, savoy cabbage, carrot and swede, sage and onion stuffing, green veg, grain mustard and cider sauce gf

Pan roasted 80z gammon steak, peas, hand cut chips, double fried egg, chunky chips gf

Fillet of beer battered fish, chunky chips, homemade mushy peas gf*

Pan seared fillet of bream, champ potatoes, saffron and white wine sauce, stem broccoli gf

Chicken or King prawn stir fry, with a red thai sauce and egg noodles gf*

Nut Roast with roast potatoes carrot and swede mash, cauliflower cheese, savoy cabbage, green beans, garden peas, Yorkshire pudding and gravy V

Pie of the day served with hand cut chunky chips and peas gf*

Homemade vegetable and chickpea burger topped with cheddar cheese, red onion chutney, chunky chips and side salad V

Sweets

Sticky toffee pudding with toffee sauce and vanilla ice cream gf*
Chocolate truffle cake, chocolate sauce, vanilla ice cream gf*
Carmel crème brulee, shortbread gf*
Millionaire cheesecake, clotted cream ice-cream, toffee sauce
Salted caramel profiteroles, chocolate sauce
Lemon meringue roulade, raspberry sorbet gf*

