







STARTERS

Chicken Fajita Soup crusty sourdough bread

Honey Glazed Goats Cheese Valdorf salad

Duo of Cantaloupe and Gala Melon mandarin yoghurt ice, fresh strawberries Tempura of Halloumi 🔍 three bean salad, pesto oil

Chilled Seafood Platter smoked mackerel, prawns, smoked salmon, toasted ciabatta

> Mustard and Honey Ham stuffed with garlic and herb oil

MAINS

Roast Rib of Beef Chasseur sauce, Yorkshire pudding, creamed and roast potatoes, seasonal vegetables

Breast of Chicken barbeque sauce and smoked cheese, coleslaw, spicy potato wedges

Baked Salmon and Leek Cream Cheese Parcel spring onion garlic sauce, creamed and roast potatoes, seasonal vegetables

> Southern Fried Chicken Burger cajun mayonnaise, fries, coleslaw

Crispy Onion Rings - £4.25

Hot Chicken Pancetta Salad honey mustard glaze, roast potatoes

Rigatoni Pasta tomato, pepper, onions and mozzarella glaze

> Fillet Steak – (£12.00 Supplement) grilled mushrooms, tomato, fries

Add Sauce - £3.50 peppercorn sauce, red wine gravy

S I D E S

Fries — £4.25

Chilli Fries, Cajun Fries — £4.50

DESSERTS

Steamed Lemon Sponge vanilla anglaise, vanilla ice cream

> Mango Crème Brulée toasted tortilla wafer

Brandy Snap Basket fresh strawberry mousse, raspberry ripple ice cream Sticky Toffee Caramel Banana Waffle cinnamon ice cream

Caramel and Chocolate Tart biscoff crumb, honeycomb ice cream

Profiterole Coupe white chocolate sauce, lemon ice cream

3 COURSES £38.50

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

V - VEGETARIAN VE - VEGAN