

START

Rustic Bread Selection
Celeriac Wild Mushroom Soup, Truffle Croutons (V)
Pork & Apple Pate, Spiced Plum Chutney
Pickled Beetroot & Goats Cheese, Sweet Ginger Dressing (V)
Duo of Smoked Salmon, Horseradish Cream £2
Crispy Breaded Camembert, Red currant Jelly £8

MAIN

Roast Hunters Chicken, Seasonal Greens
Fillet of Cod, Mussels and Baby Prawn Nage, Wilted Greens
Pork Tenderloin, Creamy Wholegrain mustard Mash, Red wine jus
Sweet Potato & Sage Stuffed Butternut Squash, Mushroom Cream Sauce (V)
Grilled Fillet of Beef, Field Mushroom & Grilled Tomato £8
Baked Goats Cheese & Broccoli Parcel, Pear & Red onion Salad (V)

SIDES

House Chunky Chips £5
Crispy Bacon & Maple Syrup Sprouts £5
Salad of Mixed Leaves £5
New Potatoes with Basil Butter £5
House-made Onion Rings £5
Classic French Fries £5

SAUCES

Peppercorn £3
Diane Sauce £3
Garlic Cream Sauce £3

DESSERTS

Apple Cinnamon Cheesecake, Crème Anglaise
Sticky Toffee Pudding, Caramel Ice Cream
Tiramisu, Espresso Anglaise
Raspberry Fruit Trifle
Cheese Selection, Water Biscuits £4.50
Ice Cream & Sorbet Selection

(v) Denotes suitable for vegetarians (s) Denotes Supplement charge for inclusive & voucher guest

All prices include VAT at the rate current rate | 8% Discretionary service charge added

For those with dietary requirements or allergies who wish to know about ingredients used, please ask a team member