

Sunday 19th January 2020

To Begin

Sweet potato & cumin soup, beer bread	£6.55
Ham hock terrine, Stornoway black pudding, white truffle infused duck egg, apple sauce	£7.55
Serrano ham, olives, baked ciabatta, balsamic vinegar	£7.95
Sautéed wild mushrooms on sourdough, stilton cream, wild rocket, v	£7.75
Moules Marinière, white wine & garlic cream sauce, baked bread	£8.95
King prawns, chorizo, cherry tomatoes, chilli, toasted ciabatta	£7.95

Mains

Tender roast sirloin of beef, horseradish cream	£16
Slow roast cider pork belly, sage, onion & cranberry, Bramley apple sauce	£15
Lemon & thyme oven roasted breast of chicken wrapped in smoked bacon	£14
Slow roast leg of lamb in rosemary & garlic, mint sauce	£15
Trio of roasts - sirloin of beef, pork belly, & leg of lamb	£18
Apricot & goats cheese nut roast, vegetarian gravy	£13

*Served with Yorkshire pudding,
honey roast carrots & parsnips, olive oil roast potatoes, cauliflower gratin, red wine gravy*

Pork & mustard pie, roast potatoes, market greens, jus	£15
King prawns & chorizo pappardelle, cherry tomatoes, parsley, white wine	£17
Pan fried seabass, new potatoes, green beans, white wine and garlic sauce	£17
Our popular prime beef lasagne, rocket & parmesan, garlic bread	£13
Braised lamb shoulder, broad bean, pea & goats cheese risotto	£15
Wild mushrooms & stilton risotto, rosemary infused white truffle oil, rocket v	£14

Homemade Puddings

White chocolate fondant, vanilla ice cream	£7
New York style baked blueberry cheesecake, raspberry coulis	£7
Lemon tart, spiced orange creme fraiche	£7
Sticky toffee pudding, toffee sauce, rum & raisin ice cream	£7
Parlour ice cream or sorbet	
<i>Ice cream; Vanilla, rum & raisin, pistachio, double chocolate, mint chocolate, salted caramel</i>	
<i>Sorbet; raspberry, mango 2 / 3 scoops</i>	£3.95 / £5
Selection of British cheese biscuits, red onion marmalade	£8

Please notify us of your specific dietary requirements