




MENU

6th November – 29th November 2019

Main course £6.00 Two courses £9.00 Three Courses £11.50

Starters



 Soup of the day

Fish Goujons

caper, gherkin & rocket salad, saffron aioli

Ham Hock Terrine

refined piccalilli & seeded toast

  Goats Cheese, Beetroot & Lentil Salad

walnut dressing

Main Courses

Roast Pork


caramelised red onion and sage stuffing, lyonnaise potatoes, savoy cabbage & braised carrot, mushroom & brandy cream sauce

Soy & Honey Glazed Salmon

lime, chilli and ginger butter, stir fried vegetables and egg noodles

Braised Beef Bourguignon

pomme puree, french beans

 Wild Mushroom Risotto

rocket & parmesan crisps

Desserts

Sticky Toffee Pudding

toffee sauce & vanilla ice cream

Vanilla & Thyme Pannacotta



honey roasted pears

Apple & Cinnamon Crumble

vanilla custard

Selection of Cheese & Biscuits

apple, celery, grapes & chutney

 denotes suitable for vegetarians " = deconstructed"  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise