




# MENU

25<sup>th</sup> September – 23<sup>rd</sup> October 2019

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

**Starter or Dessert £3.50**

## Starters

 Soup of the day

Sausage, mustard & sesame roll  
piccalilli & dressed leaves

“Prawn Cocktail”

Tandoori Marinated Chicken Thighs,  
moroccan cous cous, coriander dressing

## Main Courses

Roast Beef


roast potatoes, buttered kale, braised carrot, red wine & thyme jus

Beer Battered Fish

mushy peas, homemade tartar sauce, triple cooked fat chips

 Meatballs

cooked in tomato & oregano sauce, linguini, basil pesto, olive & rocket salad

 Mushroom, Spinach & Blue Cheese Parcel  
french beans & duchesse potato



## Desserts

Treacle Sponge  
vanilla custard

Crème Brulée,  
compote red fruits & shortbread biscuit

Peach & Raspberry Pavlova

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