




MENU


26th February 2020- 3RD April 2020

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

Starters

 Soup of the day

Refined Self-Smoked Mackerel
potato & spring onion salad, pickled cucumber, dill & crème fraiche dressing

 Vegetable Spring Rolls
soy coleslaw & chilli dip


Hand Raised Pork Pie, apple & stilton salad

Main Courses

Roast Topside of Beef
thyme infused Yorkshire Puddings, cauliflower cheese, braised carrot & roasties, red wine jus

Hunters Chicken
potato wedges & refined slaw

Classic Fish Pie
buttered spring greens

 Stuffed Field Mushroom
filled with puy lentils, spinach & goats cheese served with thyme rösti & tomato sauce



Desserts

Warm Bakewell Tart
chantilly cream or ice cream

Profiteroles
filled with passion fruit infused chocolate custard & chocolate sauce

Date & Toffee Pudding
caramelised banana & crème fraiche

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