






MENU

5th November 2020- 27th November 2020

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

Starters

 Soup of the day

  Goats Cheese, Beetroot & Lentil Salad
walnut dressing

Fish Goujons
caper, gherkin & rocket salad, saffron aioli


Ham Hock Terrine
refined piccalilli & seeded toast

Main Courses

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

Soy & Honey glazed Salmon
lime, chilli & ginger butter

Braised Beef Bourguignon
pomme puree, french beans

 Wild Mushroom Risotto
rocket & parmesan crisps

Desserts



Vanilla & Thyme Pannacotta
honey roasted pears

Sticky Toffee Pudding
toffee sauce & vanilla ice cream

Apple & Cinnamon Crumble
vanilla custard



£1.50 per
portion

 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