

SERVED FROM 12PM | LAST ORDERS 3PM

STARTERS

PRAWN COCKTAIL

Grilled tiger prawns, baby prawns, gem lettuce & Marie Rose sauce

PARSNIP & TRUFFLE SOUP

Roasted parsnips & truffle soup with toasted ciabatta (V)

CHILLI SQUID

Salt & pepper squid, roast garlic, smashed cucumber salad, lime, chilli & corriander dressing

CHICKEN GYOZA

Crispy chicken dumplings with soy, sesame and chilli oil

MAINS

ROAST BEEF SIRLOIN | £18.00

Roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

PORK BELLY | £16.00

Slow roasted pork belly, roast potatoes, roast root vegetables, Yorkshire pudding, gravy & apple sauce

FISH CAKE | £15.50

Crispy salmon & cod fish cake, sautéed Kale, green beans with gremolata butter & lobster bisque

PEA, MINT & SHALLOTS RAVIOLI | £15.00

Pea & mint ravioli, grilled courgettes, caramelised shallots, truffle cream (V)

DESSERTS

STICKY TOFFEE PUDDING

Rich sticky toffee pudding, butterscotch sauce, caramelised figs and vanilla ice cream

CHURROS

Churros with cinnamon sugar & salted caramel with vanilla ice cream

SELECTION OF CHEESES

Served with chutney, quince jelly, crackers & grapes (GF Available)

2 COURSES £26.00 PER PERSON | 3 COURSES £29.00 PER PERSON

CHILDREN'S PORTIONS AVAILABLE £15.00 (ROAST LUNCH & ICE CREAM)

VEGAN & VEGETARIAN OPTIONS AVAILABLE

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.