



Menu

Soup of the Day (V) £5.95

Home-made Bread

Crayfish Cocktail £7.95

Toast, Salad

Rustic Pate £7.50

Pickles, Toast

Smoked Salmon £8.50

Cucumber and Spiced Quinoa Salad

Bruschetta Duo (V) £7.95

Ratatouille and Smoked Cheddar; Red Pepper Relish, Pine Nuts and Perl Las



Cod Fillet £17.50

Beurre Blanc, New Potatoes, Kale

Roast Sirloin of Beef £14.50

Yorkshire Pudding, Seasonal Vegetable, Roast Potatoes, Gravy

Roast Leg of Lamb £13.95

Mint Sauce, Seasonal Vegetables, Roast Potatoes, Gravy

Roast Turkey £12.95

Pigs in Blankets, Stuffing, Seasonal Vegetables, Roast Potatoes, Gravy

Asparagus, Tomato and Ragstone Goat's Cheese Tart (V) £13.50

Mixed Salad, Triple-cooked Chips

Side Dishes: Seasonal Vegetables for One/Two £3.00/£4.50; Mixed Salads £4.50; New Potatoes or Chips £3.00;

Bread Basket £3.50; Garlic Bread £4.00



Vanilla Pannacotta with Poached Rhubarb £6.50

Mango and Passion Fruit Eton Mess £6.95

Blackberry and Apple Crumble with Custard £5.95

Chocolate Hazelnut Box £6.50

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this. A wide range of ingredients are used in our kitchen and may be prepared in the presence of ingredients which contain allergens. Everything is freshly cooked and some main courses may take up to 30 minutes to serve. No service charge is included and any tips left go straight to the staff. 05/02/18