

MENU

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STARTERS

MAINS

DESSERTS

Spring Vegetable Soup

seasonal vegetables, fresh herbs (Ve, GF)

Heritage Tomato, Basil & Mozzarella Salad

extra virgin olive oil (Ve, GF)

Roasted Red Pepper & Houmous Plate

warm flatbread (Ve)

Classic Prawn Cocktail

marie rose sauce, crisp lettuce

Traditional Roast Lamb

roast potatoes, seasonal vegetables, rosemary jus

Herb-Roasted Chicken Breast

stuffing, roast potatoes, gravy

Baked Salmon Fillet

new potatoes, spring greens, lemon butter

Wild Mushroom & Spinach Wellington

roasted root vegetables (Ve)

Roast Pork Belly

crackling, apple sauce, roast potatoes, seasonal vegetables

Traditional Sticky Toffee Pudding

toffee sauce, vanilla custard

Lemon Tart

raspberry coulis (V)

Warm Chocolate Brownie

chocolate sauce (Ve)

Eton Mess

strawberries, meringue, cream

(Ve) Vegan - (V) Vegetarian - (GF) Gluten Free

FOOD ALLERGIES & INTOLERANCES:

Before you order, please speak with our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients, and alcohol may be present in some dishes.