



## STARTERS

## MAINS

## DESSERTS

# M E N U

### **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.