



Starters

Soup of the Day served with bread, butter and herb croutons (VG,GFA) - £6.95

Chinese chicken goujons served with asian slaw and sweet chilli mayonnaise - £7.95

Creamy garlic mushrooms in a white wine sauce served with garlic ciabatta (VG,GFA) - £7.95

Chefs chicken liver pate served with toasted ciabatta & Homemade tomato chutney (GFA) - £7.95

Baked vegan meatballs served over sweet chilli relish with vegan parmesan - £8.95

Mains

Home Roast Turkey served with roast potatoes, seasonal vegetables, & chef's homemade gravy - £20.95

Home Roast Ham served with roast potatoes, seasonal vegetables, & chef's homemade gravy - £20.95

Topside of Roast Beef served with roast potatoes, seasonal vegetables, Yorkshire pudding & chef's homemade gravy - £20.95*

***3 Meat Roast - £3.50 supplement**

Homemade Nut Roast served with roast potatoes, seasonal vegetables, & chefs homemade gravy - £20.95

(All Roasts can be served as a gluten free alternative)

Vegan burger, smashed avocado, vegan smoked cheese served with hand cut chips and sweet chilli dip (VG,GFA) - £16.95

Traditional Fish & Chips served with Chunky Chips, Mushy Peas, Curry & Tartare sauce (GF) - £16.95

Pan Seared Salmon Fillet served on a Mushroom Risotto with Dill oil - £17.95

Desserts

Homemade sticky toffee pudding, served with toffee sauce and vanilla ice cream - £7.95

Homemade apple and pear crumble served with custard - £7.95

Warm chocolate fudge cake, chocolate sauce and ice cream - £7.95

Homemade passionfruit cheesecake served with a raspberry coulis and sorbet - £7.95

Classic vanilla crème brulee served with homemade shortbread (GFA) - £7.95

Trio of ice creams/sorbet (GF)- £6.95

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) - Vegetarian (VG) - Vegan (GF) – Gluten Free (GFA) – Gluten Free available