

1 Course for £16.95, 2 courses £20.95 per person | add an additional course for £4.95 per person Children under 11 years 1 course £9.95, 2 course £13.95

to Shape

Baked Camembert (V)

Garlic & Herbs Served with Black Truffle, Honey & Warm Sourdough

Italian Antipasti Board

Prosciutto Crudo, Coppa, Salami, Grilled Artichoke, Mixed Olive, Sun-dried Tomatoes, Rocket & Warm Sourdough

Ploughman's Platter

Pork Pie, Honey Roasted Ham, Cheddar Cheese, Cherry Tomatoes, Cornichons, Pickled Onion, Branston Pickle & Crusty Bread

Statens

Classic Prawn Cocktail

with Baby Gem Cherry Tomato, Marie Rose Sauce & Sourdough

Breaded Scampi

with Tartar Sauce & Rocket Salad

Moroccan Pulled Lamb Bon Bons

with Harissa Yoghurt & Pickle Onion

Honeydew Melon & Prosciutto

with Rocket Salad &Candied Pecan

Buffalo Mozzarella (V)

with Mixed Cherry Tomato, Rocket & Homemade Basil Pesto

Korean Cauliflower Wings(VE)

with Gochujang Sauce, Pickle Red Onion & Toasted Sesame Seeds Main Courses

Choice of Roast Beef or Slow Roasted Pork Belly or Pan-Roast Chicken

All served with Roast Potatoes, Carrots, Greens, Parsnip Puree, Yorkshire Pudding & Rich Gravy Upgrade: Trio of Meat Surcharge £3.50

Pan Roasted Atlantic Cod Supreme

Served with new Potatoes, Garden Peas, Baby Spinach & Lemon Butter Sauce

Pull Jackfruit Parcel (V/VE)

Served with Roast Potatoes, Carrots, Greens, Parsnip Puree & Rich Gravy

Greek Salad | £11.50

with Lettuce, Tomato, Cucumber, Olives, Pink Onion, Feta Cheese, Candied Pecan Nut & Mint Dressing (Option Available to Add, Grilled Chicken / Halloumi)

£4.50 per Portion

Cheesy Cauliflower Bake

Cide Opher

Roast Potatoes & Gravy

French Fries

Chunky Chips

Mix Leaf Salad with Lemon Dressing

Crème Bruléé with Shortbread & Fresh Berries

Dessert

Sticky Toffee Pudding with Salted Caramel Ice Cream

Triple Chocolate Brownie with Vanilla Ice Cream

Pear & Ginger Crumble with Vanilla Ice Cream or Custard

Selection of Ice Creams & Sorbet (V/VE) (3 Scoops)

Please Ask Your Server for Today's Selection

(V) Vegetarian (VE) Vegan | Please ask for our Gluten Free options..

We take food allergies very seriously & make every effort to avoid cross contamination, but sadly cannot guarantee dishes & drinks are allergen free. If you have special dietary requirements or allergies & wish to know about the food ingredients used, please ask a member of staff before placing your order. We recommend always advising of allergies.