

STARTERS

Ham hock - slow roasted & pulled ham hock with honey and mustard served with mustard piccalilli, toasted sourdough, curly endive, olive oil

Smoked fish duo - Sliced Scottish smoked salmon & cayenne crayfish mousse with sweet chilli dressing, watercress toasted bread

Butternut - roasted butternut squash, butternut puree and crisps with fried halloumi, toasted pine nuts, curly endive and olive oil (vegan)

Pea risotto - pan fired arborio rice with fresh peas, sun blushed tomato dressing, chargrilled asparagus spears and pea shoots

Soup of the Day - with warm artisan breads and salted butter (gf bread available)

MAINS

Roasted Sirloin of beef - Yorkshire pudding, duck fat roast potatoes, selection of green and root vegetables, pan gravy and horseradish sauce

Slow roasted belly of pork - Yorkshire pudding, duck fat roast potatoes, selection of green and root vegetables, pan gravy and burnt apple sauce

Roasted leg of lamb (locally sourced) - Yorkshire pudding, duck fat roast potatoes, selection of green and root vegetables, pan gravy and mint sauce

Beetroot nut roast - roasted beetroot, walnut, hazelnut and almond with onion, herb roasted new potatoes, selection of green and root vegetables, pan gravy (vegan)

Pan fried breast of chicken - Yorkshire pudding, roast potatoes, selection of green and root vegetables, sage and onion stuffing, pan gravy

Pan fried fillet of seabass - herb roasted new potatoes and sun blushed tomatoes, sautéed selection of greens and red pesto sauce

Pea risotto - pan fired arborio rice with fresh peas, sun blushed tomato dressing, chargrilled asparagus spears, sautéed greens and baby heabs

PUDDINGS

Sticky toffee pudding - with toffee sauce and vanilla ice cream

Chocolate brownie - chocolate sauce & vanilla ice cream (gluten free)

Crumble - apple and sultana fruit compote, oat crumble topping and vanilla custard

Cheesecake - lemon and lime cheesecake served with lemon sorbet and lime sugar

ice creams and sorbets - Please ask for today's selection (gluten free) (sorbets are vegan/vegan vanilla available)

Two course £21 / Three course £26

Allergens:

For allergen information please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.

PLEASE NOTE: our food is prepared in an environment where we cannot guarantee that it is allergen free. Our fryers are not gluten free.