

TWO COURSES 22.95 | THREE COURSES 24.95



AVOCADO VINAIGRETTE (vg)

OAK SMOKED SALMON, CAPERS & SHALLOTS

BAYONNE HAM, CELERIAC REMOULADE

PEARL PRAWN COCKTAIL, MARIE ROSE SAUCE

Main Courses

ROAST SCOTCH BEEF WITH GARLIC & ROSEMARY

ROAST LEG OF LAMB WITH OREGANO & GARLIC

ROAST BELLY OF PORK WITH CRACKLING

VEGAN NUT ROAST, ROOT VEGETABLES, ROAST POTATOES, VEGAN GRAVY (vg)

All roast dishes served with root vegetables, seasonal greens, roast potatoes, Yorkshire pudding and gravy

Desserts

WARM CHOCOLATE FONDANT (v)

VANILLA CHEESECAKE (v)

COOKIES & CREAM ICE CREAM (v)

LEMON OR MANGO SORBET (vg)

