



Starters

Chefs pulled ham hock terrine, grilled sourdough, piccalilli, cornichons and whipped butter £7

Grilled mackerel fillet, apple & celeriac remoulade, caper berries, horseradish cream, leek vinaigrette £7

Grilled goats cheese en croute with roasted tomatoes, mushrooms and a truffle hollandaise £ 7 (v)

Mains

Roast Chicken, carrot & cardamom puree, pigs in blankets £16

Slow roasted pork belly, caramelised apple & vanilla puree £15

Roast topside of beef, horseradish mousse & wholegrain mustard £16

Mushroom, walnut & fennel wellington with celeriac puree £15 (v)

All served with roast potatoes, glazed carrots, parsnips, seasonal greens, giant Yorkshire pudding, homemade rich gravy & stuffing

Kids roast (1/2 portion) £9

Sides

Cauliflower cheese £3

Extra Yorkshire pudding £1 / Extra roast potato £2.50

Desserts

Chef's traditional sticky toffee pudding £6.5 (v)

Lemon tart with vanilla ice cream & shaved white chocolate £6.5 (v)

Homemade crème brûlée, short bread & fruit coulis £6.5 (v)

If you have a food allergy or intolerance, please let us know before ordering and ask for our allergy matrix. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.

V= Vegetarian

VG = Vegan

GF = Gluten Free