



2 courses £18
3 courses £24

SMOOTH PEA SOUP

Drizzled with truffle oil

CLASSIC PRAWN COCKTAIL

Served with granary bread

DEEP FRIED CAMEMBERT

With cranberry sauce

MEDLEY OF PANKO COATED VEGETABLE BATONS

With a Japanese soya dip

~ ~ ~

POT ROAST BRISKET OF BEEF

Topped with a Yorkshire pudding & roasted Maris pipers

SLOW ROASTED LOCAL PORK LOIN

Served with apple compote and gravy

PAN FRIED CHICKEN BREAST

In a mushroom, bacon and truffle cream

SALMON, PRAWNS AND CRAYFISH TAIL TAGLIATELLE

Tossed in a dill and chive cream

CHICKEN, BACON AND AVACADO SALAD

Set on Romaine lettuce with a honey mustard dressing

ROASTED AUBERGINE, COURGETTE, PEPPER LASAGNE

Served with salad and garlic bread

SERVED WITH A SELECTION OF FRESH VEGETABLES

~ ~ ~

OUR FAMOUS STICKY TOFFEE PUDDING

With toffee sauce & honeycomb ice cream

GIN & TONIC CHEESECAKE

With lime jelly cubes

MORELLO CHERRY BRANDY ETON MESS

SELECTION OF ICE CREAMS OR SORBETS

Strawberry, chocolate, honeycomb vanilla or mango, orange, lemon,
blackcurrant

SELECTION OF 2 CHEESES

Served with chutney, fruit and biscuits (£3.00 supplement)

**Small gift for
every mum**

Smaller things for children

2 Courses £7.90 (under 12yr)

Scampi & chips with salad & mayonnaise

Sausage and mash with fresh veggies

Ham & free range egg with chipped potatoes

Beef burger with chipped potatoes & relish

Roast of the day with roasted Maris Pipers, vegetables and gravy

~ ~ ~

Children's ice cream

Chocolate, vanilla or strawberry topped with marshmallows

Please ask if you would like your meal cooked any particular way or more simply, we would be glad to do so. **Please make sure you let us know if you are allergic to any foods.** To the best of my knowledge GM foods are not used in any of my dishes. However nuts and products containing nuts may be used, if you have any concerns please ask.