

Starters - Please note this is a sample menu, dishes may vary

Halloumi Fries with Sweet Chilli dip £9 (V)
Portobello Mushroom with Blue Cheese and Balsamic glaze £9 (V, GF, VE available)
Salt and Pepper Calamari served with Garlic Mayo £9
Duck and Orange Pate served with crusty Bread and Red Onion Marmalade £9 (GF available)
Prawn Cocktail with Iceberg Lettuce, Cucumber, Marie-Rose sauce £9.50 (GF available)
Loaded Potato Skins with Cheese and Bacon £9 (GF, VE with onion and vegan cheese)
Whitebait with Tartar sauce and Lemon £9
Camembert Sharer – Roasted with Garlic and Rosemary, Red Onion Marmalade, and Crusty Bread £20 (V & GF available)

Mains

Roast Beef £19.50
Roast Gammon £17.50
Roast Chicken £17.50
Roast Lamb £19.50
Roast Pork £17.50
Vegetarian Nut Roast £17.50 (V)
All served with Seasonal Vegetables, Yorkshire Pudding, Roast Potatoes, and Gravy (GF available)
Add Cauliflower Cheese £5.50 Add Extra Meat £4.50 Pigs in Blankets £4.50
Beer Battered Fish & Chips served with Garden Peas, Tartar sauce and Lemon £17.50
Scampi & Chips served with Garden Peas, Tartar sauce and Lemon £17.50
Chickpea and Spinach Curry served with Rice £16.50 (V, VE, GF)

Children's menu – 12 Years and Under Only

All our roasts available as a smaller portion with all the trimmings £9
Chicken Goujons or Fish fingers served with Chips and Peas £7

Desserts: £8.50

Sticky Toffee Pudding (GF available)
Triple Chocolate Brownie (GF available)
Almond Bakewell Tart
Treacle Tart
Mango & Passionfruit Pavlova
White Chocolate and Biscoff Cheesecake
Banoffee Waffle
Eton Mess
Lemon drizzle Tart
Ice Creams – Vanilla, Chocolate, Cookies & Cream, Honeycomb & Salted Caramel, Strawberry, Vegan Vanilla or Salted Caramel, Mango
Sorbet - £2 per Scoop