

CARVERY MENU

STARTERS

SALMON, LIME & HERB FISHCAKES (585kcal) £9

Lemon aioli, baby leaves

TOMATO & MOZZARELLA SALAD V GF (233kcal) £6

Roquette, balsamic glaze

CRISPY CAULIFLOWER 'WINGS' (351kcal) £6

English mustard mayo

GOAT'S CHEESE & HERB MOUSSE V (412kcal) £8.5

Beetroot purée, toasted hazelnuts and pickled fennel salad

SOUP OF THE DAY VE (415kcal) £6.5

Toasted sour dough

MAIN COURSES

CARVERY ROASTS £17.5

Orange & Thyme Breast of Turkey GF

Honey Roasted Gammon GF

Pepper Crusted Topside of Beef GF

MEAT FREE CARVERY £10

ACCOMPANIMENTS / MEAT FREE CARVERY

Herb Roast Potatoes V GF | Honey Roast Parsnips V GF

Cauliflower Cheese V | Braised Red Cabbage GF VE

Carrot & Swede Mash GF | Yorkshire Pudding | Creamed Leeks with Peas

ROOT VEGETABLE & LENTIL COTTAGE PIE VE (531kcal) £14

Sweet potato mash, vegan cheese crisp and vegan gravy

DESSERTS

BANOFFEE TART (770KCAL) £7

APPLE & CHERRY CRUMBLE (1148KCAL) £7

Vanilla ice cream

ROCKY ROAD BROWNIE CHEESECAKE (650KCAL) £7

Chocolate ice cream

CHOCOLATE & RASPBERRY TART GF VE (487KCAL) £7

Vegan ice cream

FOOD ALLERGENS & INTOLLERANCES

Before you order your food and drinks please speak to our team if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.