

## STARTERS

Roast Plum Tomato, Red Pepper \& Basil Soup (GF)(VE)(DF)
Glazed Goats Cheese (V)
With Pesto Brie, Roquefort Mousse \& Pickled Beets

## Barbeque Rib

With Sausage Roll, One Hour Duck Egg Celeriac \& Apple

Smoked Salmon

With Mini Caesar Salad, Gem Lettuce, Shaved Parmesan, Anchovies \& Garlic Croutons

## Chicken Liver Pate

With Piccalilli \& Toasted Brioche
MAINS
Roast 28 Day Aged British Sirloin of Beef (DFA)(GFA)
With Goose Fat Potatoes \& Yorkshire Pudding

Slow Cooked Lamb Shoulder (DFA)(GFA)
With Goose Fat Roast Potatoes, Honey Roast Roots \& Yorkshire Pudding
Fish N Chips (DFA) (GFA)
Beer Battered Haddock, Pea Puree, Pickled Onions \& Curry Sauce

# Roast Breast \& Comfit Leg Of Chicken Stuffing (DFA)(GFA) <br> With Goose Fat Roast Potatoes \& Gravy 

Baked Nut Roast (VE)(DF)(GF)
With Roast Potatoes, Roast Roots \& Tenderstem Broccoli

## DESSERTS

Dark Chocolate Rolo (GF)
Salted Caramel \& Raspberry Sorbet
Fresh Fruit Salad (VE)(DF)(GF)
With Mojito Sorbet
The Ultimate ' 99 '
Whippy Vanilla Ice Cream, Malibu Roasted Pineapple,
Toasted Coconut \& Brownie Chunks

## Sticky Toffee Pudding

With Butterscotch Sauce \& Vanilla Ice Cream


# STARTERS <br> Soup of The Day (GF) <br> Garlic Pizza Bread (V) <br> Deep Fried Brie with Garlic Mayonnaise 

## MAINS

BBQ Ribs \& Sweet Potato Fries (DF)
Tomato Pasta \& Shaued Parmesan (V)

# Roast Chicken, Roast Potatoes, Yorkshire Pudding, Peas \& Gravy 

## DESSERTS

Ultimate Chocolate Sundae (V)
Fresh Fruit Salad with Raspberry Sorbet (VE)(GF)
Selection of Home-Made Ice Creams \& Sorbet (V)(GF)

## DIETARY INFORMATION

Vegetarian (V) | Vegetarian Alternative Auailable (VA)
Vegan (VE) | Vegan Alternative Auailable (VEA)
Gluten Free (GF) | Gluten Free Alternative Available (GFA)
Dairy Free (DF) | Dairy Free Alternative Available (DFA)


Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order.

Allergens are present in our kitchens, so we cannot guarantee dishes are 100\% allergen free.

