

Starters & Light Bites

Soup of the Day Served with toasted baguette £5.50

Prawn and Crayfish Cocktail Tangy Marie Rose sauce served on baby gem lettuce, mixed salad and brown bread £7.25

Blue Cheese Stuffed Button Mushrooms (v) Hand breaded & deep fried, served with a ranch style dip £5.95

Main Courses

All roasts served with homemade Yorkshire pudding, roast potatoes, honey-roasted parsnips, seasonal vegetables, & individual pan gravies. All roasts available gluten free available upon request

Add cauliflower cheese to any dish (serves 2) £4.00

Topside of British Beef With a Horseradish and Mustard Crust £14.50

Loin of Pork Sage and Onion Stuffing and Crackling £12.95

Herb roasted Chicken Leg and breast meat, sage & onion stuffing £12.95

Leg of Lamb Garlic and rosemary roasted, locally sourced £14.50

Roast Trio Beef, Pork, and Chicken, with all the trimmings £16.50

Pie of the Day Please see specials board

Fish Pie Cod, Haddock, Salmon, & prawns in a béchamel sauce, topped with cheesy mashed potato & served with buttered petis pois £14.50

Portobello Mushroom & Spinach Wellington (v) Tomato & balsamic sauce, served with roast potatoes & seasonal vegetables £12.95

Specials

Please see specials board in the main bar for today's selection

Desserts

Selection of homemade desserts listed on board in the main bar



All of our food is homemade & freshly prepared to order.
Most of our dishes are available as gluten free. Please ask us & inform us of any dietary requirements.