



Starters

Cream of Broccoli & Spinach Soup with Croutons V GF* Atlantic Prawn Cocktail with Marie Rose Sauce GF Ardennes Pâté with Red Onion Jam & Ciabatta Toast Mushroom & Watercress Tartlet with Balsamic Dressed Salad Leaves V

Mains

A Selection of Meats from our Carvery Topside of Beef Honey and English Mustard Glazed Gammon Slow Roasted Leg of Pork Breast of Bronze Turkey or Oven Baked Salmon Fillet with Prawn Mornay Sauce & Peashoots or Mushroom & Pumpkin Seed Roast with Yorkshire Pudding and Cranberry & Orange Gravy V

Desserts

Homemade Apple Crumble with Vanilla Custard V Triple Chocolate Calypso Torte with Chocolate Ice Cream V Dairy Cream Profiteroles with Marshmallows & Chocolate Sauce V Cheese & Biscuits with Orchard Chutney & Fresh Grapes V, GF* Starter - £7.25 Mains - £15.50 Dessert- £7.25

FOOD ALLERGIES & INTOLERANCES

All our food is prepared in a kitchen where nuts, cereals containing gluten and other.

Allergens are prepared and our menu descriptions do not include all ingredients.

Please ask a member of staff if you require assistance V - Vegetarian GF - Gluten Free GF*- Includes Gluten but can be adapted.



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