

Starters £8.95

Tomato and basil soup

Duck pate red onion chutney and toast

Goats cheese & caramelized onion arancini

Prawn and smoked salmon cocktail with brown breat

Mushrooms in Stilton sauce served on toasted brioche

Bread and butter £4.95

Mains

Confit of duck with an orange sauce, served with choice of potatoes and vegetables. GF £19.95

Roast turkey with stuffing, Yorkshire pudding, roast potatoes, pig in a blanket and vegetables. £19.95

Vegetarian nut roast, Yorkshire pudding, roast potatoes and vegetables £16.50
Salmon and King prawns served on a bed of spinach with a creamy hollandaise sauce. Gr

£18.95

Venison bourguignon served with horseradish mash and seasonal vegetables. £19.95

Sweet potato, chickpea and spinach curry, poppadum and rice. Vegan £15.95

Battered cod and chips served with garden peas or mushy peas. £16.95

Desserts £8.95

Poached pears in red wine sauce and vegan ice cream. Vegan GF

Cheese and biscuits grapes and chutney. GF may be available (£2 surcharge)

Trio of cheesecakes, chocolate, vanilla and Baileys ™
White chocolate and Cointreau ™ crème brulee. GF
Selection of ice creams and vegan sorbet on request
A selection of teas and coffees available on request
A 10% service charge will be added to the bill of tables of 6 or more.