

Herby Crouton (v) (gf on request)

Smoked Salmon

Cracked Black Pepper, Fresh Lemon (gf on request)

Chicken Liver Pate

Red Onion Marmalade, Melba Toast (gf on request)

Prawn & Crayfish Cocktail

Served Classically with a Marie Rose Sauce (gf)

Beetroot, Pear & Goat's Cheese Salad

Rocket, Hazelnut Dressing (v) (gf)



Roast Sirloin Beef & Yorkshire Pudding

Traditionally Served with Roast Potatoes, Red Wine Jus (gf on request)

Roast Supreme of Chicken

Mushroom & Taragon Sauce, Sauteed Potatoes (gf)

Rump of Lamb

Creamy Mashed Potato, Minted Red Wine Jus (gf)

Sea Bass

Crushed New Potatoes, Lemon Beurre Blanc (gf)

All served with Seasonal Vegetables

Mushroom Risotto

Parmesan Crisp, Basil Oil (gf) (v)



Vanilla Crème Brûlée

Shortbread Biscuit (v) (gf on request)

Apple & Rhubarb Crumble

Homemade Custard (v)

White Chocolate & Raspberry Cheesecake

Raspberry Compote (v)

Ice Cream & Sorbet

Brandy Basket (v) (gf on request)

Selection of Cheese & Biscuits

(v) (gf on request)

Three Courses 39.50

Advance Booking Required

(gf) gluten free (v) vegetarian (ve) vegan

Please make management aware of any allergies or dietary requirements. Some of our range contains nuts and other allergens; traces may be found in other products. If you have any questions about our ingredients, please ask management.