

STARTER COURSE

Soup of the Day with homemade bread and compound butter - £2.95



Miniature Fishermans pie with a mixed pea salad - £3.75



Chicken Fricassee encroute with herb crème fresh and a lemon dressing - £3.95



Beef Rissoles with coleslaw infused with creamed horseradish sauce - £3.95

MAIN COURSE

Stuffed chicken leg wrapped in bacon with potato rosti, ribbons of vegetables and a wholegrain mustard sauce - £6.50



Seared pork steak, black pudding, lyonnaise potatoes, mashed swede with an apple and Madeira sauce - £6.50

FISH COURSE

Baked plaice with lemon puy lentils, thyme infused parsnip puree and frisee lettuce salad - £6.95

VEGETARIAN COURSE

White stilton and chestnut mushroom risotto topped with a herb croute and caramelised onions - £6.50

DESSERT COURSE

Lemon and stem ginger sponge with fresh egg custard - £3.50



Toffee and clotted cream cheesecake with a crunchy oat base - £3.50



Trio of chocolate – Dark chocolate tart, white chocolate ice-cream and a warm milk chocolate shot - £3.50

Ask staff for todays set menu

Two Courses - £10 Three Courses - £13