



Starters

Ham Hock Terrine

With piccalilli and croutes

Smoked Mackerel Pate

With salsa verde & toasted sourdough

French Onion Soup

With pecorino croute

Mains

Roast Sirloin of Beef, Yorkshire Pudding

(£2 supplement)

Pan Roasted Free Range Chicken Breast GF

Beef and Ale Suet Pudding

Black Bean and Tomato Filo Pie VE

All served with, carrot and swede mash, buttered greens and crispy roast potatoes

Desserts

Sticky Toffee Pudding

Served with clotted cream

Ice Cream Sundae

Coffee and cardamom ice cream, chocolate sauce and toasted nuts

Rhubarb and Elderflower Crumble

Served with custard

Two courses - £15

Three courses - £20