



### **Starters**

**Cream of Cauliflower Soup, Curry Oil V**  
Served with sourdough bread

**Smoked Chicken, Stilton and Apple Salad GF**  
With a mint oil dressing

**Sautéed Garlic Mushrooms VE**  
On toasted artisan bread, kale pesto

### **Mains**

**Roast Sirloin of Beef, Yorkshire Pudding**  
(£2 supplement)

**Pan Roasted Lemon and Thyme Chicken Breast GF**

**Higsons Ale Chilli Beef Pie**

**Butter Bean, Tomato and Thyme Filo Pie VE**

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

### **Desserts**

**Sticky Toffee Pudding**  
Orange marmalade and clotted cream

**Eton Mess**  
Mixed berries, meringue, elderflower cream

**Chefs Cheese Selection, Onion Jam and Biscuits**

**Two courses - £15**

**Three courses - £20**