



o Starters

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| SOUP OF THE DAY (GFO) <i>Served with warm crusty bread</i> | £6.00 |
| SMOKED SALMON SALAD (GFO) With citrus dressing & brown bread | £7.00 |
| BEETROOT CARPACCIO (GFO) (VEO) <i>Finished with goats' cheese, candid pecans & balsamic glaze</i> | £6.50 |
| RED ONION & GOATS CHEESE TART (VEO WITH VEGAN CHEESE) <i>With a dressed salad garnish</i> | £6.95 |
| CHICKEN LIVER PATE (GFO) <i>With rustic bread & red onion chutney</i> | £6.00 |

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| ALL ROAST DINNERS | £13.95 |
| ROAST TOPSIDE OF BEEF (GFO) <i>Served with a homemade Yorkshire pudding</i> | |
| ROAST PORK (GFO) <i>Served with crackling and homemade Yorkshire pudding</i> | |
| ROAST TURKEY (GFO) <i>Served with stuffing and a homemade Yorkshire pudding</i> | |
| MIXED MEAT ROAST (£5.00 supplement & subject to availability) <i>With a homemade Yorkshire pudding</i> | |
| VEGETARIAN NUT ROAST (V) (VEO) <i>With homemade Yorkshire pudding</i> | |

Sunday roasts are served with crisp roast potatoes, seasonal vegetables, cauliflower cheese and a rich red wine gravy

Sides £3.00

Roast potatoes

Cauliflower Cheese

Sage & Onion Stuffing

Yorkshire Puddings 75p each

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| CAJUN SPICED SALMON FILLET <i>Lemon & dill potatoes finished with a fresh mango salsa</i> | £14.95 |
| HOMEMADE RED WINE LASAGNE <i>Served with garlic bread and salad</i> | £12.95 |

VE = VEGAN VEO = VEGAN OPTION, V = VEGETARIAN, GF = GLUTEN FREE, GFO = GLUTEN FREE OPTIONAL