

## Warm Up

Cream of tomato soup, cheese straw & basil oil (G,M,Ce,S,So)

Classic prawn cocktail, brown bread & butter, lemon (Ce,G,C,F,M,So,S,E)

Hoisin duck bao bun, salad of mouli, spring onion & cucumber, sesame & coriander  
(G,S,Mu,E)

Whipped goats cheese, roasted beetroot, chicory, hot honey & toasted hazelnuts  
(G,S,Ce,E,M)

Mortadella with ripped burrata, rocket, sourdough croutes & pistachio pesto  
(G,M,Mu,So,F,E)

Deep fried whitebait with Thai salad, fresh chilli & lime (G,Mo,So,Se,S,F)

## Main Event

Roast sirloin of beef with Yorkshire pudding, roast potatoes, cauliflower cheese,  
seasonal vegetables & red wine gravy (G,E,M,S,Ce,Mu)

Maple glazed pork chop, crispy potato terrine, pineapple salsa, fried egg & watercress  
(G,M,S,Ce,Mu,E)

Chicken schnitzel with pesto mayonnaise & parmesan, skinny fries & rocket salad  
(G,S,M,Ce,E)

Oyster mushroom stroganoff, wild rice, pickled red cabbage, sour cream & chives (Ce,C)

Beer battered haddock, thick cut chips, minted mushy peas, tartare sauce & lemon  
(G,SF,E,Mu,M)

Fillet of salmon, Ratte potatoes, samphire, pickled cucumber & dill velouté (F,M,C,Mo)

## Last Bite

Classic Tiramisu (G, M, S, E, So)

Rhubarb & apple crumble tart, crème anglaise (G, M, E, So)

Sticky toffee pudding, toffee sauce, toasted walnuts & vanilla ice cream (G, M, S, N, E,  
So)

Passion fruit pannacotta, mango & pineapple salsa, toasted coconut & lime (M, S)  
Chocolate mousse, caramelised banana, salted caramel & banana bread 'croutons' (G,  
M, E, So)

Selection of British Cheeses, Crackers, Celery, Apple, Grapes and Chutney (Ce, S, M, G,  
So)

Allergen Key: Milk–M, Crustaceans–C, Celery–Ce, Egg–E, Sulphates–S, Soya–So,  
Sesame–Se, Fish–F, Mustard–Mu, Nuts–N, Gluten–G, Peanuts–P, Lupin–L, Molluscs–  
Mo