

LUNCHTIME SPECIAL

FRIDAY & SATURDAY BEFORE 4PM

FIZZ & CHIPS

SMALL FISH & CHIPS | CRUSHED PEAS | TARTARE SAUCE & A GLASS OF PROSECCO

£12

EARLY BIRD | 2 COURSES £20

THURSDAY 16:00 - 20:00

FRIDAY - SATURDAY 12:30 - 17:15

STARTERS

SOUP

CHARGRILLED CHICKEN TENDERS

FISH GOUJONS

CHARGRILLED TENDERSTEM BROCCOLI *

PÂTÉ

MAINS

FISH & CHIPS

PORK STEAK FRITES

WILD MUSHROOM FRICASSÉE

TOULOUSE SAUSAGE

CHICKEN SCHNITZEL

SUNDAY ROAST | 2 COURSES £23

SUNDAY 12:00 – 20:00

STARTERS

SOUP

FISH GOUJONS

PÂTÉ

BREADED BRIE

CHARGRILLED TENDERSTEM BROCCOLI *

MAINS

ROAST CHICKEN BREAST 19

ROAST BEEF STRIPLOIN 19

BRAISED LAMB NECK FILLET 20

*£1 SUPPLEMENT ON SET PRICE MENU

ROAST PORK FILLET 19

LENTIL, CHESTNUT & CRANBERRY WELLINGTON * 18

SERVED WITH ROAST POTATOES | MASH | ROAST CARROTS & PARSNIPS | BRAISED RED CABBAGE | YORKSHIRE PUDDING | GRAVY

ADD DESSERT FOR £5

(EARLY BIRD & SUNDAY ROAST MENU ONLY)

STICKY TOFFEE PUDDING

CHAMPAGNE SORBET *

BLACK FOREST FRUIT CRUMBLE *

AFFOGATO *

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

* VEGAN OR VEGAN ADAPTATION AVAILABLE

MAIN MENU

THURSDAY 16:00 - 21:00

FRIDAY & SATURDAY 12:30 -21:00

SUNDAY 12:00 – 20:00

STARTERS

- SOUP 8
- PAN FRIED PRAWNS CAFÉ DE PARIS BUTTER | TOASTED SOURDOUGH 9
- CHARGRILLED TENDERSTEM BROCCOLI * MAPLE & SESAME DRESSING 8
- BREADED BRIE ROCKET & POMEGRANATE | CRANBERRY & PORT KETCHUP 8
- CHARGRILLED CHICKEN TENDERS LEMON & STEM GINGER DRESSING 8
- BEER BATTERED FISH GOUJONS TARTARE SAUCE 8
- DUCK & ORANGE PÂTÉ TOASTED BLOOMER | HOUSE PICKLES | RED ONION CHUTNEY 8
- HOT SMOKED SALMON FISHCAKES LOBSTER & TARRAGON MAYO 9

MAINS

- FILLET STEAK TRIPLE COOKED CHIPS | ONION RINGS | TOMATOES | MUSHROOM 29
- SALMON SUPREME LEMON POTATOES | VERMOUTH CREAM SAUCE 22
- BEER BATTERED FISH & CHIPS CRUSHED PEAS | TARTARE SAUCE 18
- SMOKED DUCK BREAST ROASTED CELERIAC | TENDERSTEM BROCCOLI | HOISIN JUS 29
- CHICKEN SCHNITZEL PARMENTIER POTATOES | SAUERKRAUT | CRANBERRY SAUCE 18
- PORK STEAK FRITES BRANDY & PEPPERCORN BUTTER 18
- VENISON LOIN PARMENTIER POTATOES | BRAISED RED CABBAGE | MULLED WINE JUS 29
- TOULOUSE SAUSAGE MUSTARD MASH | MARSALA WINE GRAVY | ONION RING 18
- WILD MUSHROOM FRICASSÉE SPÄTZLE | BRANDY CREAM SAUCE | GARLIC & PARSLEY CRUMB 17
- LENTIL, CHESTNUT & CRANBERRY WELLINGTON * TRUFFLE MASH | SHREDDED SPROUTS | MULLED WINE JUS 18
- CHICKEN & SAUSAGEMEAT BALLOTINE TRUFFLE MASH | PANCETTA SPROUTS | PORT & TARRAGON JUS 22

DESSERTS

- CHEESEBOARD MATURE CHEDDAR | RED LEICESTER | BRIE | STILTON | CRACKERS | PICKLED CELERY | GRAPES | PEAR CHUTNEY 9
- CHOCOLATE ORANGE TART COINTREAU ICE CREAM | CANDIED MACADAMIA 8
- BELGIAN WAFFLE VANILLA ICE CREAM | SALTED CARAMEL SAUCE | GINGERBREAD SUGAR 8
- STICKY TOFFEE PUDDING VANILLA ICE CREAM OR CUSTARD 8
- CHAMPAGNE SORBET * BISCOFF CRUMB | KIR ROYALE SYRUP 8
- BLACK FOREST FRUIT CRUMBLE * VANILLA ICE CREAM OR CUSTARD 8
- BAILEYS & WHITE CHOCOLATE SUNDAE KAHLUA ITALIAN MERINGUE 9
- AFFOGATO * VANILLA ICE CREAM | ILLY ESPRESSO | AMARETTO 8

NIBBLES

- SMOKED ALMONDS * 4
- BREAD * 4
- SMOKED BUTTER
- PITTED OLIVES * 4

SIDES

- SAUCE 4
- BRANDY & PEPPERCORN
- BLUE CHEESE
- RED WINE
- PIGS IN BLANKETS 4
- HONEY & SOY GLAZE
- PANCETTA PEAS 4
- CARROTS & PARSNIPS * 4
- BRAISED RED CABBAGE * 4
- ONION RINGS 3
- TRIPLE COOKED CHIPS 4
- CAULIFLOWER CHEESE 5

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

* VEGAN OR VEGAN ADAPTATION AVAILABLE