

STARTERS

Soup of the day, cheese scone (V)

Farmhouse pâté, Cumberland sauce, toasted brioche

Prawn cocktail, Marie Rose sauce, lettuce, paprika, lemon, brown bread and butter

Garlic mushrooms on malted sourdough with a white bean and olive oil crush (VEGAN)

MAINS

Roasted British lamb shank, chef's seasoning, slow cooked for 4 hours and served with red wine reduction (GF)

Beet & butternut wellington with kale pesto, tomato sauce and asparagus (VEGAN)

Grilled butterflied chicken breast topped with Dijon mustard and tarragon with tomato relish

Grilled fillet of sea bass with Sicilian red pesto and vine cherry tomatoes (GF)

Classic steak Diane: 8oz flattened Sirloin steak with a brandy, mustard, onion & mushroom sauce

ALL MAIN ITEMS ARE SERVED WITH A CHOICE OF SEASONAL VEGETABLES WITH NEW POTATOES & SPRING ONIONS

DESSERTS

Chocolate profiteroles with crème patisserie and fresh strawberries

White chocolate & Baileys cheesecake topped with a macaroon

Pavlova with spiced plums & mascarpone cream (GF)

Poached pear with ginger tart & spiced rum & apple compote (VEGAN)

TEA & COFFEE EXTRA

If you have any queries regarding food allergens please discuss with a member of our team.
(GF = Gluten Free) | (V = Vegetarian)