



Starters

Homemade Vegetable Soup

With a Crusty Roll
(celery)

Ham Hock and Pea Terrine

Served with Fruit Chutney and Side Salad
(barley, gluten, mustard, sulphur dioxide, wheat)

Tomato and Mozzarella Salad

Served with a fresh Herb Dressing
(dairy)

Mains

Braised Beef Steak

Served with a Red Wine Gravy, New Potatoes and Vegetables of the Day.
(celery, dairy, mustard, sulphites)

Pork and Apple Casserole

Served with New Potatoes and Vegetable of the Day
(celery)

Sweet Chilli Glazed Grilled Salmon

Served with Parmenter Potatoes and Vegetables of the Day
(dairy, fish)

Cauliflower and Chickpea Curry

Served with Rice.
(mustard)

Mixed Meat Salad

Mixed Cold Meats with Mixed Salad and a Herb Dressing

Desserts

Apple & Cinnamon Crumble

Served with Custard.
(dairy, gluten, wheat)

Classic Eton Mess.

Crunchy Meringue with Whipped Cream and Strawberry Sauce
(dairy, egg)

Fresh Fruit Salad

Coffee or Tea with Mints £2.60 per person

Please let us know if you have any allergies or dietary requirements.
Most items on the menu will contain traces of nuts

1 course £14.95

2 courses £17.95

3 courses £19.95