



Starters

Homemade French Onion Soup

Served with a Crusty Roll
(celery)

Chicken Liver Pate

Served with a Herb Crostini and Red Chutney
(dairy, gluten, wheat)

Classic Prawn Cocktail

Served with Brown Bread and Butter
(crustaceans, dairy, egg, gluten, wheat)

Mains

Slow Braised Pork Shoulder

Served with Parmentier Potatoes and Sage & Onion Gravy with Vegetables of the Day
(celery, dairy)

Spaghetti Meatballs

Served in a Spicy Tomato Sauce
(celery, dairy, gluten, sulphite, wheat)

Smoked Haddock Fillet in a Dill Cream Sauce

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

Roast Mediterranean Vegetable Tagine

Served with Herb Cous Cous
(celery, gluten, wheat)

Mixed Meat Salad

Mixed Cold Meat with Mixed Salad Leaves and Herb Dressing

Desserts

Lemon Posset

Served with Shortbread
(dairy, gluten, wheat)

Tiramisu

Rich layered Italian Dessert with Mascarpone, Cocoa Powder and Coffee
(dairy, egg, gluten, wheat)

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