2 course £18/ 3 course £24

Starters

Crispy confit duck salad with a hoisin dressing ice berg lettuce & sesame seeds (gf)

Smoked haddock gratin-flaked smoked haddock with leeks & spinach and bound with a mustard cream sauce & topped with cheese & grilled

 Chilli cauliflower fritters with spring onion, ginger & gem lettuce salad (v/vg)

Chicken liver pate with Cumberland sauce & toasted ciabatta bread

Homemade French onion soup topped with a cheese crouton (v)

Mains

Hen & Chicken Country Carvery, choose from a selection of roasted joints or nut roast, roast potatoes, fresh vegetables, Yorkshire pudding and homemade gravy (gluten free gravy available)

Roasted fillet of salmon with creamed mashed potato, wilted greens & a lemon & chive cream sauce

Spaghetti with vegan kale pesto topped with toasted pumpkin seeds (v/vg)

Pan fried calves liver with mustard mash, red onion gravy & tender stem broccoli

Pan Fried Chicken Breast with Crispy Skin, herb crushed new potatoes, charred baby leeks and a tarragon cream sauce (GF)

Desserts

Chocolate éclair filled with cream & topped with toasted almonds

Vanilla & raspberry crème brulee with shortbread biscuit

Sticky toffee pudding served with a toffee sauce & butter toffee ice cream

Homemade vegan apple cake with dairy free ice cream (vg)

Classic sherry trifle