



Starters

Curried Parsnip Soup - £6.50 V VG **

Cranberry and Brie Wontons - £7.00 V

Stilton, Pear and Pickled Walnut Salad - £8.00 V GF

Ham Hock Terrine with Tomato Chutney - £8.00 **

Classic Prawn Cocktail - £8.50 **

Mains

Baked Salmon Fillet GF with baby prawns in a dill and lemon butter £16.00

Pan Fried Pork Fillet GF with white wine, garlic, cream and camembert sauce £18.00

Roasted Root Vegetable and Puy Lentil Casserole V VG £14.00

10oz Dry Aged Sirloin Steak ** served with onion rosti, roasted tomato and flat field mushroom £24.00

Pan fried chicken supreme GF served with either peppercorn or stilton sauce £18.00 Beer battered haddock served with mushy peas and tartare sauce £17.00

All main courses (excluding Beer battered haddock) served with a choice of hand cut chips, mashed potato or boiled potatoes and seasonal buttered vegetables or house salad.

V – Vegetarian

VG - Vegan

** - Can be Gluten Free

GF - Gluten Free