

1 course £13.95 2 courses £18.95 3 courses £23.95

Starters

Prawn cocktail

Served with granary bread and lemon wedge

Chicken Pate

Served with toasted ciabatta and onion chutney

Broccoli and stilton soup (v)

Served with crusty focaccia and butter

Creamy garlic mushrooms (v)

Served on a rosemary focaccia with balsamic

Mains

Roast Lamb, Beef, or Turkey

Served with roast potatoes, stuffing, Yorkshire, pig in blanket, cauliflower cheese,
veg bowl and gravy

Half roasted butternut squash (v)

Topped with roasted veg and goats cheese and served as a roast

Salmon parcel

Served with sauté potatoes and buttered mixed vegetables

Fig and lemon chicken

Pan fried chicken breast with a fig and lemon sauce served with dauphinoise potatoes
and green beans

Beef lasagne

Served with salad and garlic ciabatta

Butternut squash spinach and mascarpone lasagne (v)

Served with salad and garlic ciabatta

Beer battered fish and chips

Served with crushed minted garden peas, tartar sauce and lemon wedge

Swiss cheese burger

Homemade beef patty topped with swiss cheese, tomato relish and gherkin

Served with fries, onion rings and peppercorn dip

Desserts

Fresh fruit brandy basket

Served with Eton mess cream

Baileys cheesecake

Served with vanilla ice cream

Chocolate mousse

Served in a champagne flute with dipped strawberry

And raspberry liquor

Trio of sorbet or ice cream

Ask a member of staff for our flavours

Cheese and biscuits

Selection of cheese with crackers, grapes and chutney

Coffees

Latte £2.80

Cappuccino £2.80

Flat white £2.80

Americano £2.60

Decaf £2.70

Or why not have a liquor coffee

£5.95

Tia Maria

Cointreau

Irish whiskey