

Bread

Homemade Poacher Cheese, Oregano and Peroni Beer Mini Loaf **£1.85**

Soup

Mushroom and Thyme **£6.50**

Prawn

Cocktail of salad and King Prawns with mixed leaves, Cucumber, Tomato and Marie Rose sauce **£6.95**

Twice Baked Soufflé

Lincolnshire Poacher and Wholegrain Mustard Soufflé with a Chive Cream **£7.95**

Slow Roast Pork Belly

With a Pilau seasoned Cauliflower Puree and a Mango Chutney Glaze, Crispy Onions and Crackling **£7.75**

Home Cured Beetroot Salmon

With a Citrus Crème Fraîche and Toasted Ciabatta Shards **£8.50**

Chargrilled Bomber County Asparagus

With a Mediterranean Vegetable and Basil Risotto, Toasted Pine Nuts **£7.95**

Mains

Roast Supreme of Chicken **£10.95**

Roast Topside of Beef **£13.95** Roast Pork Loin **£12.95**

Maple Glazed Beetroot Tarte Tatin with vegan Feta Cheese and a Smoked Almond Crumble **£12.95**

Fish, chips and Mushy Peas **£11.95**

For **food allergies** and **intolerances** please speak to a member of staff about the ingredients in your meal, when making your order. Thank You.

Desserts

Warm Chocolate Brownie

With Caramel Chocolate Ganache, Pistachios Brittle and Pistachio Ice Cream
£6.95

Pear Frangipane Tart

With Lotus Biscuit Ice Cream and Amaretto Soaked Sultanas **£6.95**

White Chocolate Cheesecake

With Raspberries, White Chocolate and Raspberry Sorbet **£6.95**

Cointreau and Orange Crème Brulee

With Shortbread and Ginger and Honey Ice Cream **£6.95**

Berry and Lemon Curd Roulade

With Blackcurrant and Clotted Cream Ice Cream **£6.95**

Selection of Cheeses

Local and International Cheese with Grapes, Celery, Walnuts and Biscuits **£9.00**

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