

Sunday 10th March 2024

3 COURSE MENU £40 per adult | £19.95 per child under 12

(Starters

Leek and potato soup with spring onion and cheddar croutes (v) (vgo)

Chicken liver pâté, bacon and thyme butter, crisp chicken skin and brioche (gfo)

Prawn cocktail, gem leaf, San Marzano tomatoes, soused cucumber, smoked paprika and caviar (gfo)

Goat's cheese, tomato and red onion tartlet, sugared walnuts, basil pesto and dressed herbs (v)

Salmon gravlax, beetroot, cucumber, salted fennel with chive and lemon crème fraiche (gfo)

Mains

Roast striploin of beef, roast potatoes, honey-glazed carrots, red cabbage, broccoli, Yorkshire pudding and gravy (gfo)

Apricot and sage stuffed belly pork, roast potatoes, honey-glazed carrots, red cabbage, broccoli, apple sauce, crackling and gravy (gfo)

Nut roast, roast potatoes, maple syrup-glazed carrots, red cabbage, broccoli and vegan gravy (vg)

Roasted lamb rump, sautéed wild garlic and spring greens, sage and onion potato pressing, pickled rhubarb and mint gravy (gfo)

Cod Veronique, tarragon and grape white wine cream, crispy cockles, hispi cabbage and Parisienne potatoes (gfo)

Pithivier of Bourne's blue Cheshire cheese, potato and cauliflower with tomato, oregano and mixed bean stew (v)

Desserts

Warm chocolate fudge brownie, honeycomb, chocolate sauce and chocolate ice cream (v)

Rhubarb crumble with custard and vanilla ice cream (vg) (gfo)

Lemon meringue tart with caramelised blood orange and lemon sorbet (v)

Sticky toffee pudding, salted caramel sauce and salted caramel ice cream (gfo)

Banoffee cheesecake, caramelised banana and banoffee ice cream (v)

(v) Vegetarian (vgo) Vegan option available (gfo) Gluten free option available

Please note that some dishes may contain traces of nuts.

All of our food is freshly prepared in a kitchen where nuts,
gluten and other allergens are present.

Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs

