



## Starters

HOME MADE SOUP SERVED WITH CRUSTY BREAD  
£5.95

CRAYFISH & PRAWN COCKTAIL  
£6.95

SPICED CONFIT DUCK LEG WITH CUCUMBER & SPRING ONION SALAD  
£6.25

GOATS CHEESE & BEETROOT RISOTTO WITH ROCKET & PARMESAN  
£5.95

## Main Course

**SINGLE MEAT ROAST**  
A CHOICE OF MEDIUM RARE SIRLOIN BEEF / ROAST LEG OF LAMB / TREACLE CURED GAMMON  
£13.95

**TRIO OF MEATS**  
ALL THREE MEATS LISTED ABOVE  
£14.95

**FREE RANGE ROAST CHICKEN BREAST**  
£13.95

**ALL ROASTS ARE ACCOMPANIED WITH**  
ROAST POTATOES, CARROT CRUSH, MARKET GREEN VEGETABLES, CAULIFLOWER CHEESE  
AND HOMEMADE GRAVY- ALSO SERVED SEPERATELY

**CHEFS VEGETARIAN SPECIAL**  
(Please speak to your server for this option)  
£12.95

**BEER BATTERED COD, TARTARE SAUCE, PEAS & TRIPLE COOKED CHIPS**  
£11.95

## Desserts

**£6.50**

APPLE CRUMBLE WITH CUSTARD

CHOCOLATE TART WITH CHANTILLY CREAM & ORANGE SEGMENTS

LEMON CHEESECAKE

WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE

LEMON POSSET WITH HOME MADE SHORTBREAD

SELECTION OF PREMIUM ICE CREAM'S & SORBET'S  
£1.50 PER SCOOP

ARTISAN CHEESEBOARD  
A TRIO OF CHEESES WITH A SELECTION OF BISCUITS, FRESH FRUIT, CHUTNEY & CELERY  
£7.50