

Although we take our utmost care to prevent cross contamination of our dishes, all our food is prepared in an open kitchen so we cannot guarantee that our food is 100% allergen free. Please make our staff aware of any allergies you may have.



Brownie and berry mess, bound in a Chantilly cream sauce
(dairy, eggs and gluten)
Lemon posset with a berry compote and short bread
(Allergen free)
Clava brie with chutney and oatcakes
(Dairy and sulphates)

DESSERT

Roast beef, served with a giant Yorkshire pudding, roasted potatoes, roast veg and a rich red wine jus
(gluten in yorlie, sulphates)
Crispy potato gnocchi in a rich tomato sauce with a parmesan tulle and baby vegetables
(Parmesan and egg in tulle)
Pan roasted hake, on a bed of crushed potatoes, seasonal veg and a lemon and parsley sauce
(Fish)
Slow cooked Pork porchetta with roasted potatoes, baby vegetables and a cider whole grain mustard sauce
(Sulphates, mustard)

MAINS

Soup of the day with warm bread and whipped butter
(Gluten in bread)
Smoked salmon with an egg yolk puree, mini croissants and salt and vinegar Meringues.
(Fish, eggs)
Chicken and apricot terrine with oatcakes and onion chutney
(Allergen free)

STARTERS

3 courses for £35

