

2 Courses - £28.00 | 3 Courses - £34.00

## TO START

Roasted Tomato Soup | Warm Bread | Whipped Butter

Cajun Chicken Strips | Sweet Chilli Sauce | Asian Salad

Smoked Salmon | Horseradish Crème Fraiche | Pickled Shallots

Med Veg & Spinach Crispy Breaded Lasagna Bites | Pesto | Dressed Salad

## **ROASTS**

Sirloin of Beef

French Trimmed Chicken Breast

Roasted Sweet Potato, Vegetable & Spinach Wellington

All roasts are served with garlic & thyme roast potatoes, Yorkshire pudding, seasonal greens, maple roasted root veg & red wine gravy

SIDES - £4.00

Cauliflower Cheese / Sausage Meat Stuffing

## **MAINS**

Beer Battered Haddock & Chips | Minted Crushed Peas | Tartar

6oz Beef Burger | Toasted Sourdough Bun | Homemade Burger Relish Baby Gem | Tomato | Red Onion | Coleslaw | Skinny Fries

Chicken Ceasar Salad | Smoked Bacon | Gem Lettuce | Parmesan | Croutons

## **DESSERTS**

Warm Chocolate Brownie | Salted Caramel Ice Cream | Chocolate Sauce



Apple Crumble | Vanilla Ice Cream

Sticky Toffee Pudding | Clotted Cream Ice Cream | Toffee Sauce

Ice Cream | Sorbets - 3 scoops
Ice creams - Vanilla | Chocolate | Salted Caramel | Clotted Cream | Coconut
Sorbets - Lemon | Raspberry | Mango