Available All Day
1 Course £16.95 - 2 Courses £21.95 - 3 Courses £26.95

## **STARTERS**

CHEF'S HOMEMADE SOUP OF THE DAY

Wedge of sour dough and salted butter.

**HALLOUMI** 

Grilled halloumi with chilli jam.

TRADITIONAL PRAWN COCKTAIL

Brown bread and butter.

**CHEF'S PATE** 

Toasted sour dough and caramelised onion chutney.

CREAMY GARLIC MUSHROOMS

Served on toasted ciabatta with crumbled blue cheese.

## **MAINS**

**ROAST TOPSIDE OF BEEF** 

Yorkshire pudding and gravy.

ROAST STAFFORDSHIRE TURKEY CROWN

Pigs in blankets, apple and cranberry stuffing.

**ROAST PORK LEG** 

Apple and cranberry stuffing, crispy crackling.

SPICED SWEET POTATO & SPINACH PIE (V)

With vegetarian gravy.

ROAST CHICKEN SUPREME

With blue cheese sauce.

SMOKED HADDOCK FILLET

Cheese and leek sauce.

MIXED ROAST

Enjoy all three roast meats with extra roast potatoes and pigs in blankets (Supplement £2.50).

All main meals served with roast and mashed potatoes, seasonal vegetables and cauliflower cheese.

## DESSERTS

STICKY TOFFEE PUDDING

Piping hot custard.

**CHOCOLATE BROWNIE** 

Chocolate sauce and vanilla pod ice cream.

HOMEMADE CHEESECAKE

Ask for today's selection.

TRADITIONAL BREAD & BUTTER PUDDING

Piping hot custard.

TRIO OF HOUSE ICE CREAMS

## FOR OUR YOUNGER DINERS - £6.50 each

Roast Dinner (Beef, Turkey or Pork) - Fish Goujons with Chips and Peas Tomato Pasta with Garlic Bread - Sausage with Mash, Peas and Gravy

Selection of Ice Cream or Chocolate Brownie - £3.50

