

STARTERS

Please choose 2 starters including any dietary for the entire party

- Fire roasted pepper and tomato soup (gfa) (v) (vea)

£5
- Watermelon, feta and avocado salad (gf) (v) (vea)  
Compressed watermelon, greek feta, avocado, cherry tomatoes, mint & olive dressing

£6
- Chicken caesar salad  
Poached chicken, baby gem lettuce, streaky bacon, croutons, shaved parmesan

£6
- Ham hock terrine  
Served with piccalilli, watercress, ciabatta crostini

£6
- Gruyere cheese and caramelised red onion tart (v)

£6

Served with a dressed salad, honey & mustard dressing
- Smoked mackerel and leek tart

£6

Served with a dressed salad & citrus dressing
- Prawn cocktail (gfa)

£7

Served with shredded ice berg, zesty tomato salsa, Marie-rose sauce
- Smoked chicken, avocado and mango salad (gf)

£7

House smoked chicken, avocado, mango, baby leaf, sweet chilli & citrus dressing
- Salt and pepper squid

£7

Dressed with coriander, lime, red chilli, sriracha mayo
- Smoked salmon salad (gf)

£7

Ribbons of smoked salmon, pickled cucumber, rocket, horseradish creme fraiche
- Crispy duck salad (gf)

£7

Shredded confit duck, orange, rocket & walnuts, honey mustard dressing
- Antipasto (gfa)

£8

Prosciutto, spianata romana, salami Milano, mozzarella, olives, cornichons, ciabatta

(gf) Gluten free (gfa) Gluten free alternative (v) Vegetarian (vea) Vegan alternative





MAIN COURSES

Please choose 2 main courses for the entire party

All roasts are served plated, accompanied with cabbage, roasted potatoes, seasonal vegetables & gravy

Roast chicken breast (gfa)	£12
Cranberry sauce, stuffing & chipolata wrapped in bacon	
Roast turkey (gfa)	£12
Cranberry sauce, stuffing & chipolata wrapped in bacon	
Roast loin of pork (gfa)	£12
Apple sauce & crackling	
Nut roast (gfa) (v) (vea)	£12
Yorkshire pudding	
Mediterranean wellington (v)	£12
Buttered new potatoes, green beans, tomato salsa	
Slow roasted leg of lamb (gfa)	£14
Served medium with Yorkshire pudding, mint sauce	
Slow roasted topside of beef (gfa)	£14
Served medium with Yorkshire pudding, horseradish sauce	
Roast ribeye of beef (gfa)	£18
Served medium with Yorkshire pudding, horseradish sauce	

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DESSERTS

Please choose 2 desserts including any dietary for the entire party

Lemon posset (gfa) . . . . .	£6
Topped with crushed amaretto biscuit	
Warm chocolate brownie (gfa) . . . . .	£6
Served with salted caramel ice cream, & chocolate syrup	
Berry Pavlova (gf) . . . . .	£6
Mixed seasonal berries with Chantilly cream, meringue & raspberry coulis	
Creme brûlée (gf) . . . . .	£6
Warm treacle tart . . . . .	£6
Served with mascarpone ice cream	
Sticky toffee pudding . . . . .	£6
Served with creamy vanilla ice cream	
Chocolate and honeycomb mousse (gfa) . . . . .	£6
Chocolate mousse folded with honeycomb, topped with chocolate soil & whipped cream	
Key lime pie . . . . .	£6
Whipped cream, shaved lime zest	
Coconut panna cotta (gf) . . . . .	£6
Topped with pineapple salsa	
Banoffee Pavlova (gfa) . . . . .	£7
Brwon sugar meringue, whipped cream, caramelised banana, chocolate almond crumb	
Pecan tart . . . . .	£7
Served with clotted cream	
Elderflower and creme fraiche tart . . . . .	£7
Served with strawberry sorbet	
Cheeseboard (gfa) . . . . .	£8
Mature cheddar, brie & stilton, served with grapes, celery, apricot chutney & crackers	

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