

## Starters

*Leek & potato soup*

*Beef croquette, pickled carrots, smoked horseradish emulsion*

*Spanish meats, mozzarella, toasted sourdough, sun blushed tomato*

*Goats cheese soufflé, poached pear, hazelnut salad*

*Smoked salmon roulade, baby beetroot, crème fraiche potato*

## Mains

*Roast Sirloin of beef, roast potatoes, Yorkshire pudding,  
Seasonal veg*

*Roast loin of pork, roast potatoes, Yorkshire pudding,  
Seasonal veg*

*Roast breast of chicken, roast potatoes, Yorkshire pudding,  
Seasonal veg*

*Sea bream, crushed potato, samphire, sun blushed tomato sauce*

*Cauliflower risotto, red chicory, croutons, aged pecorino*

## Desserts

*Apple crumble, French custard*

*Chocolate brownie sundae*

*Raspberry & white chocolate crème brulee, biscotti biscuit*

*Selection of ice cream and sorbets*

*Selection of English cheeses,  
Biscuits, grapes and homemade chutney*

**Adult - £28.95 Child – £15.00**

*Please note nuts are used within production .All ingredients may not be listed for menu items.  
If more information about allergens is required, please ask a member of the team.*

*(N) contains nuts (V) vegetarian*

*If you have any allergies please inform the waiting staff*

*Fourteen Major Allergens: - Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk,  
Nuts, Celery, Mustard, Sesame, Sulphur dioxide, Lupin, Molluscs*

*A discretionary 10% service charge will be added to your bill*

*Prices are inclusive of VAT at 20%*