



## STARTERS

SEASONAL SOUP toasted sourdough 6 v, vgo, gfo

CHARRED ARTICHOKEs green olive tapenade, white wine & thyme dressing 7 vg, ns

HADDOCK FISH CAKE caper butter sauce 6.5

CRISPY FRIED CHICKEN WINGS garlic hot sauce, creamy ranch dressing 6.5 gfo

SMOKED HAM & CHEDDAR CROQUETTES pea purée, mustard mayonnaise 7 ns

## ROASTS

served with duck fat roast potatoes, yorkshire pudding & all the trimmings

LEMON & THYME ROAST CHICKEN roast garlic, bread sauce 15 gfo

PORK BELLY puffed crackling, apple sauce 16 gfo

RUMP OF BEEF horseradish cream 16.5 gfo

ADD cauliflower cheese for two 4.5

CAULIFLOWER CURRY onion bhaji, coconut, quinoa 16.5 vg, ns

**KIDS ROASTS** chicken, pork or beef with all the trimmings 9.5 gfo

v vegetarian    vg vegan    gf gluten free    o option available    ns contains nuts/seeds



## DESSERTS

PLUM CRÈME BRÛLÉE shortbread 7 v, ns, gf

PASSIONFRUIT & DARK CHOCOLATE CHOUX BUN 6.5 v, ns

WHITE CHOCOLATE CHEESECAKE caramelised apple 7 v, gf

BLACK FOREST GATEAUX chocolate, cherries, mascapone 7 v, gf

BOOZY AFFOGATO vanilla bean ice cream, coffee liqueur 5.5 gf, v, vgo

v vegetarian    vg vegan    gf gluten free    o option available    ns contains nuts/seeds