

STARTERS

Soup of the day (v)

Fresh artisan bread, butter

Sticky BBQ ribs

Roast potato & jalapeno salad

Chicken liver, lemongrass & chilli paté

Tomato, red pepper & ale chutney, herb rubbed crostini

Manchego cheese & corn croquettes (v)

Smoked paprika mayonnaise, rocket & spring onion salad

North Atlantic prawn cocktail

Creole seasoned prawns, Marie rose sauce, guacamole, gem lettuce, lemon, paprika

MAINS

Traditional roast dinner

Roast beef, roast chicken breast or gammon

Cauliflower, rosemary roasted potatoes, broccoli, carrot & swede purée, Yorkshire pudding, red wine gravy

Gluten free nut roast alternative with vegetarian gravy (v)

Brooklyn beer battered cod

Hand-cut chunky chips, minted mushy peas, tartare sauce, lemon

Vegan Caribbean coconut curry (v)

Sweet potatoes, bell peppers, onions, chickpeas, kale, coconut milk, spiced white rice

Penne Mexicana

Penne pasta, chicken, sun-blushed tomato pesto, red onion, Mexican chorizo

Cumberland sausage & mash

Beer battered onion rings, red wine gravy, garden peas

SWEETS

White chocolate & raspberry cheesecake

Coconut ice cream, rum syrup, berries

Boston chocolate brownie

Chocolate ice cream, chocolate sauce, sweet cream foam, Rossini curls

Cheese selection

Spelt oat fingers, grapes, celery, apple & fruit chutney

2 COURSES £14.95 | 3 COURSES £18.95

We prepare our food in kitchens with products containing gluten and nuts as well as other allergens.
We cannot guarantee that any food items will be 100% free from any allergen due to the risk of unexpected cross-contamination.
Please ask a member of our team for more information!

