

SUNDAY

Chef's homemade soup of the day V GF A

Antipasti – Parma ham, olives & cheese A

Breaded mushrooms, tartare sauce V A

Prawn cocktail, bloody Marie sauce A GF

Roast beef, Yorkshire pudding, gravy A

Chicken curry, rice & poppadums A

Pork schnitzel, roasted lemon wedge A

Cod in mornay sauce A GF

Warm sweet potato & white onion quiche V

Main courses are served with chef's selection of potatoes & vegetables

Bakewell tart, Chantilly cream A V

Warm chocolate cake, custard A V

2 scoop ice cream A GF V

Cheese & biscuits A GF V

1 course £14.95 2 courses £19.95 3 courses £24.95

MONDAY

Chef's roast parsnip & cumin soup V GF A

Smoked salmon, lemon, toasted brioche A

Goats cheese, walnut & apple salad V A GF

Tomato, onion & basil bruschetta V A

Honey & wholegrain mustard roast gammon A GF

Trout, mustard sauce A GF

Braised beef, Guinness & root vegetable pie A

Lamb hotpot A GF

Lentil dahl, minted yoghurt, flat bread V

Main courses are served with chef's selection of potatoes & vegetables

Profiteroles, chocolate sauce A V

Apple crumble, custard A V

2 scoop ice cream A GF V

Cheese & biscuits A GF V

1 course £14.95 2 courses £19.95 3 courses £24.95

TUESDAY

Chef's homemade summer vegetable soup V GF A

Warm pork pie, mushy peas A

Breaded brie, cranberry sauce V A

Smoked haddock potato cake A GF

Slow roast loin of pork, gravy A GF

Ham & mushroom pie A

Cod, prawn butter sauce A GF

Meatloaf, Romanesco sauce A

Bean & lentil terrine, balsamic gravy V GF

Main courses are served with chef's selection of potatoes & vegetables

Baked strawberry cheesecake, strawberry compote A V

Sticky toffee pudding, toffee sauce A V

2 scoop ice cream A GF V

Cheese & biscuits A GF V

1 course £14.95 2 courses £19.95 3 courses £24.95

WEDNESDAY

Chef's homemade soup of the day V GF A

Calamari, chilli, garlic aioli A

Chicken & date terrine, apple chutney A GF

Tomato, mozzarella, basil pesto V A GF

Roast turkey, gravy A GF

Pork stroganoff A GF

Salmon, dill lemon butter A GF

Beef lasagne A

Vegetable moussaka V

Main courses are served with chef's selection of potatoes & vegetables

Meringue, whipped cream, fruit coulis A GF V

Egg custard tart, vanilla cream A V

2 scoop ice cream A V GF

Cheese & biscuits A V GF

1 course £14.95 2 courses £19.95 3 courses £24.95

THURSDAY

Chef's homemade soup of the day V GF A

Vegetable samosa V A

Fishcake, hollandaise sauce A

Baked feta in tomato sauce V A GF

Roast beef, Yorkshire pudding, gravy A

Hungarian goulash GF A

Turkey korma A

Mixed fish stew, saffron potatoes A GF

Thai tofu curry V

Main courses are served with chef's selection of potatoes & vegetables

Lemon tart, lemon curd A V

Warm chocolate brownie A V

2 scoop ice cream A GF V

Cheese & biscuits A GF V

1 course £14.95 2 courses £19.95 3 courses £24.95

FRIDAY

Chef's homemade soup of the day V GF A

Asian beef salad A

Smoked salmon frittata A GF

Greek salad V A GF

Honey & wholegrain mustard roast gammon A GF

Beef bourgignon A GF

Chicken kiev A

Fish & chips A

Vegetable bolognese V GF

Main courses are served with chef's selection of potatoes & vegetables

Strawberry cranachan A V

Apple pie, custard A V

2 scoop ice cream A GF V

Cheese & biscuits A GF V

1 course £14.95 2 courses £19.95 3 courses £24.95

SATURDAY

Chef's homemade soup of the day V GF A

Beer battered fish goujons, caper mayonnaise A

Vegetarian spring rolls V A

Ham hock terrine, mustard dressing A GF

Slow roast loin of pork, gravy A GF

Haddock, tarragon sauce A GF

Beef stew with suet dumplings A

Roast chicken breast, peas, Riesling sauce A GF

Vegetable curry V GF

Main courses are served with chef's selection of potatoes & vegetables

Raspberry fool, toasted almonds A V

Syrup sponge pudding, custard A V

2 scoop ice cream A V GF

Cheese & biscuits A V GF

1 course £14.95 2 courses £19.95 3 courses £24.95