

Menu –

£29 per person £14.50 per child (3-12 years)

STARTERS

Crayfish tail salad

Homemade soup of the day served with warm bread (V)

Whitebait served with sriracha mayonnaise

Ham hock terrine served with salad leaves, toasted ciabatta & beetroot piccalilli

MAINS

Roast beef & Yorkshire pudding

Roast chicken, sage & onion stuffing

Roasted salmon fillet, samphire & hollandaise sauce

Wild mushroom linguine, parmesan, rocket & truffle oil (V)

All served with roast potatoes, carrots & parsnips

DESSERTS

Rum baba

Irish cream cheesecake

Italian chocolate fondant

Fruit salad served with a choice of champagne sorbet, pouring cream or ice cream

Menus are subject to availability and may change without notice. A full list of allergens is available for each dish – please advise of any known allergies so that we can accommodate. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, Crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide.