

Prawn cocktail, red pepper and cucumber served with brown bread and butter	£7.75
Pulled ham and baby vegetable terrine, torched candy apples, oatmeal clusters, sweet pepper coulis	£6.50
Roasted red pepper, heritage tomato and vegan mozzarella caprese salad, torn rocket, toasted pine nuts and roasted garlic pesto dressing (vg)	£6.95
Assorted breads	
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Roast loin of pork with apple sauce and seasoning with melange of vegetables and potatoes	£15.25
Corn fed breast of chicken with braised Tuscan tomatoes, basil infused cannellini beans, kale, demi glaze reduction (gf)	£15.50
Seafood deli platter A selection of fish and seafood; roasted tiger prawns, salmon, peppered flaked mackerel, mini prawn cocktail and mixed seafood salad with Marie rose sauce and hot new potatoes	£16.95
Pearl barley risotto, roasted butternut squash, asparagus, parmesan and pine nut pesto (v)	£9.95
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Glazed lemon tart, raspberry Eton mess, raspberry coulis (v)	£7.50
Rhubarb and custard bavaois, granola, apples, vanilla cream (v)	£7.25
Warm double chocolate brownie, meringue crumb, vanilla pod ice cream, chocolate sauce (v)	£6.50
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Coffee	£1.95
Tea	£1.95

**TABLE D'HOTE**

**2 Course - £15.20 per person | 3 Course - £18.50 per person**

Yorkshire puddings with rich onion gravy

Soup of the day

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Homemade steak & Theakston's ale pie, oven baked with herb pastry topping, chunky chips and peas

Battered haddock with chunky chips and peas

Vegetarian available on request

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Selection of ice cream

Eton Mess

**FOOD ALLERGIES and INTOLERANCES**

*Please speak to our staff about the ingredients in your food, when making your order.*

**Thank you.**