ROAST TOMATO SOUP (V, GF) served with crusty ciabatta bread

SMOKED SALMON & KING PRAWN POT topped with a Marie-Rose dressing and served with ciabatta bread

GARLIC MUSHROOM BRUSCHETTA with parmesan shavings, rocket and a balsamic dressing

MAINS

OVEN ROAST LAMB RUMP with dauphinoise potatoes, seasonal veg & a red wine jus

CHICKEN SUPREME with dauphinoise potatoes, tender stem broccoli & a mushroom sauce

BRAISED BEEF BRISKET with dauphinoise potatoes. seasonal veg & a red wine jus

PAN SEARED SALMON SUPREME with dauphinoise potatoes, tender stem broccoli & a hollandaise sauce

VEGETARIAN WELLINGTON (V)

DESSERTS

HOMEMADE CHOCOLATE BROWNIE with vanilla ice cream and a caramel sauce

BAILEYS CREME BRULE with a shortbread biscuit

ETON MESS with fresh strawberries

CHEESE & BISCUITS served with grapes & chutney

We endeavour to ensure that our products are GM free. Some items on our menu may contain nuts or traces of nuts. Please inform your server of any specific dietary requirements and we will try to offer an alternative dish. For allergy information on any food or beverage products please ask a member of staff. All dishes are subject to availability. VAT is included in all prices.

V - Vegeterian GF - made from gluten free items