



Starters

Homemade soup of the day served with a freshly baked baby baguette and Neverland salted butter 6

Chunky farm house pate, red onion jam, toasted bloomer and corn salad 7.5

Smoked haddock and spring onion fish cakes, tartar sauce and wild rocket 7

To Share

Whole camembert baked with rosemary and garlic, toasted ciabatta sticks, pickles and chutneys 13

Roasts

Choice of one meat 14

Roast Rump Beef

Roast Loin Pork, Sage & Cranberry Stuffing with Crackling

Half Roast Chicken with Sage & Cranberry Stuffing

Two Meats 16

Roast Rump Beef, Roast Loin Pork, Sage & Cranberry Stuffing with Crackling

Mighty Roast 20

Roast Rump Beef, Roast Loin Pork, Crackling, Half Roast Chicken with Sage & Cranberry Stuffing

All served with

Duck Fat Roast Potatoes, Giant Yorkshire Pudding, Seasonal Vegetables and a Rich Pan Gravy

Vegan Roast

Rosemary and red onion loaf, roasted potatoes, seasonal vegetable and rich pan gravy 14

Something Different

Beer battered fillet of haddock, chunky chips, trio of peas, tartar sauce 14

Sides

Five pigs in blankets 4.5 Cauliflower cheese 3.5 Sage & cranberry stuffing 2.50 Giant Yorkshire pudding 1.50

Desserts

Lemon posset cheesecake, citrus curd & ginger nut 7

Sticky toffee pudding, salted caramel sauce & vanilla bean ice cream or custard 7

Chocolate brownie baked Alaska with caramel sauce 7

Apple and plum tart, rum caramel sauce & coconut sorbet 7

Some of our dishes can be made to suit different dietary requirements and allergens. Please ask your server for further details.