

F Y R

TO START

Crispy goats' cheese,
Mr Vikki's chilli jam

Our signature Atlantic prawn and
smoked salmon cocktail, Marie
Rose sauce with a touch of brandy

Smooth chicken liver parfait,
Treacle loaf & red onion
marmalade

Today's soup, baked 'More?'
sourdough bread and smoked
butter (v)

Classic salad caprese-Inca tomato,
creamy mozzarella, fresh basil,
balsamic & pesto (v)

MAINS

Roast aged sirloin of beef with Yorkshire pudding, beef gravy

Seared fillet of Scottish salmon with spinach, hollandaise sauce & lemon

Roasted vegetable wellington, vegetarian gravy, Yorkshire pudding

Lemon and garlic roasted breast of chicken, roast gravy, Yorkshire pudding

Honey glazed fillet of pork, champ mash, creamy mustard jus

All served with herb roasted potatoes and market vegetables

DESSERTS

Jen's famous sticky toffee pudding,
butterscotch sauce, vanilla ice cream

Lemon posset, macerated berries, granola
crunch

Selection of artisan ice cream-vanilla,
chocolate orange or raspberry ripple

Cheese selection of mature cheddar, French
brie and blue stilton with celery, grapes, apple
chutney and Peters' Yard crackers

Profiteroles, filled with vanilla cream, warm
chocolate fudge sauce

Prices include VAT at current rate - service at your discretion.

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it