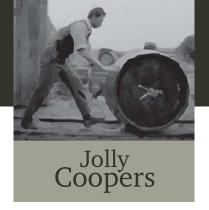


£16.95 per person

honey roast ham egg and chunky chips creamy mushroom and cheddar linguini, side salad cottage pie, in a rich beef gravy,

apple and cinnamon crumble and custard sticky toffee pudding and ice cream lemon tart and cream



function menu £21.95

Roasted tomato and basil soup with garlic croutons crayfish tail and rocket salad with a citrus mayonaise duck and calvados parfait on toasted rounds.

Roast topside of beef, yorkshire pudding, roast potato and parsnip Slow roasted thyme rolled pork belly, apple cider gravy and cheese and chive mash

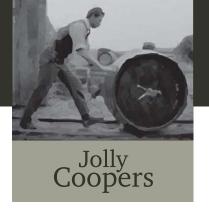
marinated chicken breast on bacon and shallot diced potatoes, with a watercress sauce

roasted meditaranean vegetable lasagne, garlic ciabatta and parmesan green salad

lemon tart and cream

chocolate fondant and icecream

baked vanilla cheesecake with raspberry puree



function menu £25.95

Mediterranean vegetable and noodle soup, artisan bread chicken liver parfait, raspberry dressing, toast fingers smoked salmon and lime salad, with a cream cheese and chive sauce

confit duck leg with a spring onion and watercress mash, finished with a black cherry sauce

Cajun roasted fillet of salmon on French beans with a white wine and chervil cream and chilli roasted new potatoes.

slow roasted brisket steak served simply with roasted vegetables and a rich Guinness gravy

wild mushroom, spinach and brie wellington, potato gratin and a sweet chilli jam.

chocolate fudge cake with vanilla pod ice cream

lemon tart and clotted cream

individual strawberry meringue nests with Chantilly cream