



MENU

Sunday 5th July

STARTERS

Breaded Mushrooms served with a Garlic Mayonnaise dip [D, V, VG]

Whitebait served with Lemon Aioli {D}

Tempura Prawns served with a Sweet Chilli Sauce [D]

MAIN COURSE

Roast Leg of Lamb served with Mint Sauce [GF, D]

Roast Beef and Yorkshire Pudding [D]

Roast Gammon [GF, D]

Vegetarian Vegetable Parcels [D, V, VG]

All main meals are served with Roast Potatoes and a selection of fresh vegetables and gravy
may contain dairy

DESSERTS

Homemade Toffee Cheesecake [V]

Homemade Apple Crumble [D, V]

Profiteroles and Chocolate Sauce [V]

All desserts served with a choice of Custard, Cream or Vanilla Ice Cream

	Adult Prices	Children's Prices
Main Course Only	£11.50	£6.45
2 Courses	£14.50	£7.95
3 Course	£17.50	£10.90

[[GF] Gluten Free, [D] Dairy Free, [V] Vegetarian, [VG] Vegan

Service is not included. All prices are inclusive of VAT. All items are subject to availability. Ice cream not suitable for lactose intolerant persons. All weights are approximate. All fish dishes may contain bones. Whilst we take care to preserve the integrity of our vegetarian and allergen friendly dishes, must advise these products are handled in a multifunctional kitchen environment. All our products contain seeds, or traces of nut or nut derivatives.

Please make us aware of any food allergies or dietary requirements that you have when ordering your meal. Thank you.