



### **Starter**

Ham Hock terrine, celeriac remoulade, pancetta praline and a wholegrain dressing

Beetroot cured salmon with apple, fennel and red onion salsa and a beetroot puree

Leek and potato soup, rosemary focaccia croutons and mixed grains (v)

### **Main Course**

Roast chicken, pig in blanket, Yorkshire pudding, sage and onion stuffing, roast potatoes, seasonal vegetables and jus

Roast sirloin of beef, Yorkshire pudding, pig in blanket, sage and onion stuffing, roast potatoes, seasonal vegetables and jus

Grilled cod fillet with crispy squid, baby leeks, confit potato, red pepper emulsion and caramelised lemon sauce

Goats' cheese and puy lentil arancini with shallot puree and pickled carrots (v)

### **Dessert**

Chocolate brownie delice, white chocolate soil, vanilla ice cream

Deconstructed crème brûlée, caramel shard, raspberry gel on a chocolate chip cookie

Baked Alaska with cherry sorbet

Cheese & biscuits (£2.00 supplement)

**£24.50 Two courses**

**£29.50 Three courses**



## **Children's Menu**

### **Starter**

Tomato Soup

### **Main**

Small chicken, Yorkshire pudding, pig in blanket, sage and onion stuffing, roast potatoes, vegetables & gravy

Small roast sirloin of beef, Yorkshire pudding, pig in blanket, roast potatoes, vegetables & gravy

### **Dessert**

Chocolate brownie with vanilla ice cream

Selection of ice cream

**£10.00 Two Courses**

**£15.00 Three Courses**