

STARTERS

PRAWN AND AVOCADO COCKTAIL in a Marie rose sauce with toasted bread	6.50
WHOLE BAKED CAMEMBERT CHEESE (FOR 2) with bread selection	9.95
HAM HOCK AND PISTACHIO TERRINE with toast and brandy and apple chutney	5.95
PAN ROASTED MIXED MUSHROOM finished with cream and grain mustard on a toasted brioche	5.95
HALLOUMI SALAD with red peppers, pine nuts and pesto dressing	5.95/10.95
CRISPY FRIED SQUID with saffron mayonaise	5.95
MAINS	
ROAST SIRLOIN OF BEEF with roast potatoes, roast carrot and parsnip, Yorkshire pudding, cabbage, broccoli and gravy	13.95
ROAST LEG OF LAMB with roast potatoes, roast carrot and parsnip, Yorkshire pudding, cabbage, broccoli and gravy	13.95
ROAST CHICKEN BREAST with roast potatoes, roast carrot and parsnip, Yorkshire pudding, cabbage, broccoli and gravy	12.95
VEGETABLE WELLINGTON with roast potatoes, roast carrot and parsnip, Yorkshire, cabbage, broccoli and vegetable gravy	11.95
BEER BATTERED HADDOCK with triple cooked chips, tartar sauce and pea purée	11.95

