

SNACKS

Mac & cheese bites
Jalapeño dressing, parmesan,
crispy onions (v) 8.⁹⁹

Spiced falafels
Sun-dried tomato hummus,
pickled onion 6.⁹⁹

Truffle honey-baked Camembert
(v)(GFO) 15.⁹⁹ **IDEAL FOR 2**
Onion chutney, charred flatbread

Marinated mozzarella & olives
Olive oil, lemon
(v)(GF) 5.⁹⁹

Mini chorizos
Hot honey 7.⁹⁹

Grilled flatbread
Sun-dried tomato hummus,
basil pesto (v) 6.⁹⁹

SET MENU

1 COURSE 14.⁹⁹ • 2 COURSE 19.⁹⁹ • 3 COURSE 24.⁹⁹

SMALL PLATES

**Roasted tomato
& red pepper soup**
Basil pesto, cheese toast (v)(GFO)

Japanese style prawns
Katsu dipping sauce, charred lime,
coriander

Char sui pork bites
Crispy pork belly, char sui glaze,
spring onion, sesame

Boneless buffalo wings
Crispy boneless wings, buffalo hot sauce,
ranch dressing

Mushrooms on sourdough
Creamy mushrooms, grilled sourdough,
herb dressing, parmesan (GFO)

Smoked mackerel Niçoise
Smoked mackerel, gem lettuce, egg,
olive, tomato (GF)

MAINS

Carvery

UPGRADE TO LARGE (3.⁰⁰ SUPP)

Silverside of beef

Roast pork & crackling

Roast of the week

Please ask your server

Cheese & onion pie

All served with roast potatoes, Yorkshire puddings,
pork & apple stuffing, glazed carrots, red cabbage,
potato & cauliflower gratin, mash, mixed greens.

Smaller Carvery Portion 8.⁹⁹

For the little ones or adults with little appetites.

ADD A SMALL PLATE OR DESSERT FOR 5.⁰⁰

EXCLUDES CAMEMBERT & CHEESE PLATE.

Loaded Farmhouse Carvery Sandwich

Choose any of the carvery meat for 13.⁹⁹

Served with pork & apple stuffing, roast potatoes,
Yorkshire pudding, roasting gravy.

Large Plates

Herb gnocchi

Spring vegetables, fried garlic, parmesan (v)(VEO)

Thai satay salad (v)(VEO)

Asian slaw, satay dressing, crispy noodles, roast peanuts, coriander

Smoked bacon Caesar

Gem lettuce, cherry tomato, croutons, anchovies,
Caesar dressing, parmesan (GFO)

ADD CHICKEN OR HALLOUMI TO ANY OF THE ABOVE +2.⁵⁰

Pan-fried salmon

Thai coconut sauce, steamed rice, Asian veg (GF)

DESSERTS

Ice cream selection (v)
Berry compote, house fudge

Sticky toffee pudding (v)
Salted caramel sauce, vanilla ice cream

Cheese plate (GFO) (2.⁰⁰ SUPP)
Chutney, grapes, selection of biscuits

Peach & almond frangipane tart
Toasted oats, honey & yoghurt ice cream (v)

White chocolate panna cotta (GFO)
Marinated strawberries, biscuit crumble



ALLERGENS

{VE} VEGAN {VEO} VEGAN OPTION AVAILABLE {V} VEGETARIAN {GF} GLUTEN FREE {GFO} GLUTEN FREE OPTION AVAILABLE
IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES.
FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.