

STARTERS

Soup of the day (v)

Fresh artisan bread, butter

Sticky BBQ ribs

Roast potato & jalapeno salad

Bourbon flamed chicken liver paté

Herb-rubbed crostini, cranberry & pecan chutney

Roast vine tomato & scallion tartlet (v)

Mascarpone cheese, poblano pepper & onion relish

North Atlantic prawn cocktail

Creole seasoned prawns, Marie rose sauce, guacamole, gem lettuce, lemon, paprika

MAINS

Traditional roast dinner

Roast beef, roast chicken breast or gammon

Cauliflower, rosemary roasted potatoes, broccoli, carrot & swede purée, Yorkshire pudding, red wine gravy

Gluten free nut roast alternative with vegetarian gravy (v)

Brooklyn beer battered cod

Hand-cut chunky chips, minted mushy peas, tartare sauce, lemon

Vegan Caribbean coconut curry (v)

Sweet potatoes, bell peppers, onions, chickpeas, kale, coconut milk, spiced white rice

Penne Mexicana

Penne pasta, chicken, sun-blushed tomato pesto, red onion, Mexican chorizo

Cumberland sausage & mash

Beer battered onion rings, red wine gravy, garden peas

SWEETS

Chocolate truffle

Milk chocolate ganache, cherry compote

Chocolate, marshmallow & strawberry sundae

Crushed meringues, vanilla whipped cream

2 COURSES £14.95 | 3 COURSES £18.95

We prepare our food in kitchens with products containing gluten and nuts as well as other allergens.

We cannot guarantee that any food items will be 100% free from any allergen due to the risk of unexpected cross-contamination.

Please ask a member of our team for more information!