

2 courses £25 | 3 courses £30

## STARTERS

Fresh bread, salted butter

Chicken liver parfait (gfa)

Spiced apple chutney, toasted sourdough

Gin cured salmon (gfa)

Brown bread, parsley butter, capers, pickled cucumber

Spring greens crostini (gfa) (v)

Crushed peas, broad beans, asparagus, feta, lemon & mint

## MAIN COURSES

## Battered fillet of haddock

Hand cut chips, tartar sauce, mushy peas, lemon

Roast sirloin of beef or roast chicken (gfa)

Roast potatoes, seasonal veg, homemade Yorkshire pudding & red wine jus

Lamb shoulder lasagne

Spinach, goats cheese, garlic sourdough

Fillet of coley (gf)

Potato terrine, Romesco sauce, sautéed greens

Butternut squash risotto (gf) (v)

Crispy sage, truffle oil, shaved parmesan

## DESSERTS

Dark chocolate mousse

Hazelnut biscuits, fresh raspberries

Sticky toffee pudding

Warm caramel sauce, vanilla ice cream

Coconut panacotta (gf)

Pineapple, mint, mango sorbet