

Nibbles & Small Plates To Start

- Home made Seasonal Soup With Toasted Sourdough & Butter (V,GFA) £6.95
 - Chef's Crab & Brown Shrimp Croquettes £13.95
 - Shellfish Bisque (GF) £10.95
 - Ham Hock Terrine (GFA) £9.95
- Creamy Wild Mushroom, garlic, Thyme & Toasted Sourdough (GFA) £9.95
 - House Sourdough with Butter & Aioli £5.50

Roast Boards

Roasted Meat Selection

All meat boards come with, Roasted Topside of Beef , Loin of Pork accompanied with Crackling & Roast Chicken. Served with Yorkshire puddings, Pork stuffing, Horseradish & Apple Sauce & Home made Beef Marrow Gravy. (GFA)

£24.00 per person

Traditional Roast

Choice of Beef, Pork or Chicken served with Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding. (GFA)

£17.95

Chef's Catch Of The Day

Please ask a server for details of today's special Fish dish (GF)

£ Market Price

Plant Based Selection (V)(VG)(GF)

All plant based boards come with,
Roasted Aubergine, Roasted Beetroot & Lightly spiced Cauliflower Steak. Served with Rosemary & Juniper Berry Gravy.

£20.00 per person

Children's boards available £10

All Served with,
Roast Potatoes, Seasonal greens, Honey Glazed Carrots & Cauliflower Cheese.



Hotel dinner bookings, 2 courses per person included.
