

## **Starters**

### **Soup of the Day**

(Please ask a member of staff)

£6.95

### **Pressed Ham Hock Terrine (GFO)**

Truffle Mayo, Apple, Focaccia

£8.00

### **Whipped Goats' Cheese (GF)**

Figs, Beetroot, candied Walnuts

£8.00

### **Smoked Mackerel & Horseradish Pate (GFO)**

Pickles, Lavosh Crackers

£8.50

### **Prawn Cocktail (GFO)**

Brown Bread and Butter

£9.00

### **Asparagus (GF)**

Fresh local Asparagus served with a Poached Egg

£8.50

## **Mains**

### **Roast Chicken Breast**

Creamy Woodland Mushrooms, Herb Mash

£18.50

### **Blade of Beef**

Winter green's, Horseradish Mash

£19.00

### **Three Ways Burger**

Cheddar, Tomato, Coleslaw, skin-on fries

£16.00

### **Chargrilled Sirloin Steak**

Chips, Mushroom, Peppercorn Sauce

£35.00

### **Butternut Squash Risotto (VE)**

Butternut Squash

£15.95

### **Grilled Seabass Fillet (GF)**

Tenderstem Broccoli, Crushed New Potatoes, White Wine & Herb Sauce

£22.00

### **Roasted Duck Breast (GF)**

Glazed Carrots, Braised Red Cabbage, Dauphinoise potatoes & a Red Wine Jus

£23.50

## **Puddings**

### **Chocolate Brownie** (GF)

served with Chocolate sauce, Vanilla Ice Cream

£8.00

### **Panna Cotta**

served with Berry Compote and Shortbread

£8.00

### **Cheese Board**

Applewood, Brie, Stilton, Celery sticks, Crackers, Chutney, Grapes

£8.00

### **Pudding Club Dessert** (please ask)

served with Custard or Cream

£7.00