

MENU

STARTERS:

Homemade soup of the day with a crusty roll. £6.50

MAINS:

Roast topside of Borough Farm beef (rare), roast potatoes, cauliflower cheese, carrot & swede mash, Yorky pud, tenderstem broccoli & gravy. £15 (GF)

1/4 roast chicken, roast potatoes, cauliflower cheese, carrot & swede mash, stuffing, tenderstem broccoli & gravy. £15 (GF)

Roasted Dartmouth line caught bass with chilli & coriander noodles. £18

Roasted beetroot wellington, roast potatoes, cauliflower cheese, carrot & swede mash, celeriac purée, tenderstem broccoli & veggie gravy. £15 (VG)

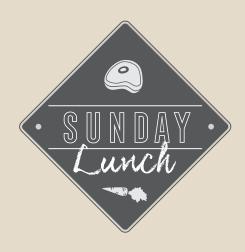
DESSERTS:

Apple crumble & custard. £6.50

Chocolate fondant & ice cream. £6.50

Vegan ice cream available if desired.

2 COURSES: £20pp 3 COURSES: £25pp



MENU

STARTERS:

Homemade soup of the day with a crusty roll. £6.50

MAINS:

Roast topside of Borough Farm beef (rare), roast potatoes, cauliflower cheese, carrot & swede mash, Yorky pud, tenderstem broccoli & gravy. £15 (GF)

1/4 roast chicken, roast potatoes, cauliflower cheese, carrot & swede mash, stuffing, tenderstem broccoli & gravy. £15 (GF)

Roasted Dartmouth line caught bass with chilli & coriander noodles. £18

Roasted beetroot wellington, roast potatoes, cauliflower cheese, carrot & swede mash, celeriac purée, tenderstem broccoli & veggie gravy. £15 (VG)

DESSERTS:

Apple crumble & custard. £6.50

Chocolate fondant & ice cream. £6.50

Vegan ice cream available if desired.

2 COURSES: £20pp 3 COURSES: £25pp