



Starters

Tomato and roast pepper soup with homemade breads

Buffalo mozzarella salad with beef tomatoes, sweet roast peppers, fresh oregano and herb oil

Parma ham, grilled asparagus, sundried tomatoes, dressed leaf salad

Local smoked salmon Nicoise, smoked salmon, steam new potatoes, green beans, black olives and hard boiled egg

From the Carvery

Roast Beef

Roast Leg of Lamb

Roast Mustard Glazed Gammon

All served with Yorkshire pudding, roast potatoes and seasonal vegetables

From the Kitchen

Pan fried sea bass fillets, parmesan mash, balsamic roasted vegetables and balsamic glaze

Camembert, fig onion tart with dressed rocket

Desserts

Dark chocolate and orange layer cake, caramel sauce

Raspberry and blueberry cheesecake, summer berry coulis

Lemon and amaretto trifle, orange jelly, fresh cream

Blueberry Battenberg cake with black cherry ice cream

Apple and raspberry strudel, crème anglaise with vanilla ice cream

Tea or Coffee

One course £18.95; 2 courses £22.95; 3 courses £26.95

If you have any dietary requirements or allergies, please speak with a member of our staff

(V) Vegetarian (VE) Vegan (G) Contains Gluten (D) Contains Dairy (N) Contains nuts (S) Contains shellfish (Egg) Contains egg (Soya) Contains soya (Sesame) Contains sesame