

Soup of the Day **VE/GF Available** £8 Sourdough & Butter

Chicken Liver & Port Pate **GF Available** £9 Red Onion Jam, Toasted Brioche

> Smoked Salmon **GF** £10 Marie Rose, Dressed Salad Leaves

Creamy Garlic Mushrooms V/GF Available £8.50 Toasted Sourdough

Mains

Roast Sirloin of Beef **GF Available** £18 Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Braised Cabbage with Bacon, Red wine Gravy

Slow Roast Belly Pork **GF Available** £18 Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Braised Cabbage with Bacon, Apple Sauce, Crackling, Cider Gravy

Pan Fried Halibut **GF** £23 Slow Braised Fennel, Sundried Tomatoes, White Wine Sauce

> Truffled Pumpkin Risotto VE £16 Crispy Sage, Toasted Pumpkin Seeds

Dessert

Sticky Toffee Pudding ∨ £8 Salted Caramel Sauce, Vanilla Ice Cream

Warm Chocolate Brownie ¥ £8 Chocolate Sauce, Vanilla Ice Cream

Vegan Ice Creams & Sorbets VE/GF £7 Please ask our team about today's options Lemon Curd Cheesecake V £8 Red Berry Compote

Selection of Ice Cream (3 scoops) V/GF £7 Sea Salted Caramel, Mint Choc Chip, Jamaican Rum & Raisin, Double Chocolate Chip, Madagscan Bourbon Vanilla, Banoffee, Rhubarb

Cheese Platter V £16 (3 Cheeses Included, £2 Supplement per Additional Cheese) Yorkshire Red Onion Chutney, Honey Roasted Figs, Crackers, Celery

GF Suitable for a Gluten Free diet **VE** Suitable for Vegans **V** Suitable for Vegetarians