

12.30-3.30PM STARTERS

Leek and Potato soup VG with herby croutons, served with white or wholemeal bread £5.95 Prawn Cocktail

King Prawns in our
bloody Marie Rose sauce,
on a bed of little gem lettuce
served with wholemeal
bread
£7.95

Beetroot and
Artichoke salad
Roasted beetroot and
artichoke tossed in lemon
on a bed of salad leaves
with goats cheese
£7.95

## MAINS

Rolled Loin of Pork Roast with apricots and G/F sage and onion stuffing served with apple sauce £18.95

Chicken Crown Roast with G/F sage and onion stuffing topped with streaky bacon £17 Roots Homemade Nut Roast VG £15

Our roasts are served with roast potatoes, maple glazed carrots and parsnips, seasonal greens, cauliflower cheese, yorkshire pudding and gravy



## **DESSERTS**

Sticky Toffee Pudding
with pecan caramel served
with clotted cream ice cream
£8

Lemon and Raspberry Posset with shortbread £7 Chocolate Tart VG with whipped cream £7

We also have a selection of cakes available on our counter, please ask your server for todays selection



## FOOD ALLERGY NOTICE

Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from an allergen.