

STARTERS

Soup of the day Fresh bread and butter (v)	£5
3 mini Yorkshire puddings Onion gravy (v)	£5
Scottish smoked salmon and prawns With beetroot mayonnaise, cucumber, baby gem, slow dried tomatoes	£7
Chicken liver parfait Apricot & saffron chutney	£6.50
Artichoke Sundried tomatoes & fennel (ve)	£6

DESSERTS

Ice cream (Ask server for list of today's flavours) 2 scoops for £3 , 3 scoops for £4	
Lemon posset Pistachio sugar, pink grapefruit	£5
Honeycomb parfait Berries	£5
Sticky toffee pudding Butterscotch sauce and vanilla ice cream	£5.50
Warm chocolate brownie Chocolate sauce and clotted cream ice cream	£6
Mustard Pot cheeseboard	£8.50

MAINS

All meat roasts are served with Yorkshire pudding, roast carrot, roast parsnip, roast potatoes, apricot & apple haslet & greens

Roasted Yorkshire striploin of beef (served pink)	£14.50
Roasted belly pork	£12.50
Roasted leg of lamb	£14.50
Mustard Pot nut roast All the trimmings vegetarian (no haslet) (ve)(gf)	£10.50
Fish & chips Pea puree, tartare sauce	£12
Children's meal (choose from above)	£6

SIDES £2.50

Creamed leeks (gf)

Cauliflower cheese

Braised red cabbage & carrot and swede (gf)

(v) suitable for vegetarians, (ve) suitable for vegans, (gf) gluten free.

Please note all roasts can be served gf on request. Please ask your server for a gf Yorkie.

Please inform your waiter if you have any allergies.