

STARTER

Soup of the day

Warm bread roll, butter

Curried sweet potato fritters (v)

Stuffed with feta cheese, chilli & lime crème fraîche

Moroccan spiced lamb & vegetable spring roll

Tzatziki sauce, raw vegetable salad

Freshwater prawn cocktail

Marie Rose sauce, avocado, iceberg lettuce, lemon

MAIN

Traditional roast dinner

Roast potatoes, broccoli, cauliflower, carrot & Swede puree, red wine gravy, Yorkshire puddings

Fish goujons

Battered strips of haddock, chunky chips, mushy peas

Chicken & chorizo penne

Sun blushed tomato pesto, grilled halloumi cheese

Sweet potato & walnut risotto (v)

Redcurrant butter, parmesan shavings

DESSERT

Carrot, pine nut & honey cake

Cocoa crème fraîche icing

Apple crumble

Ice cream, berries

1 course £6.95 | 2 courses £9.95 | 3 courses £12.95