

Early May Bank Holiday Weekend Menu

Available on Sunday, 4th May and Monday, 5th May 2025

Starters

House Made Soup of the Day, with sourdough bread (V) £7.50

Grilled Asparagus with prosciutto and parmesan shavings £13.50

Chicken Liver Parfait with red onion jam, toasted granary bread £12.50

Deep Fried Calamari with mixed salad &home-made sweet chilli sauce (GF) £10.50

Thai Style Tiger Prawns with sweet chilli, lemon grass & garlic butter, prawn crackers (GF) £14.50

Porcini Mushroom Risotto with parmesan shavings, rocket leaves and truffle oil (GF) (V) £10.50

Tre Colore Salad with tomatoes, Buffalo Mozzarella, avocado and basil oil dressing (V) (GF) £10.50

Moules Mariniere, garlic cream and white wine with toasted sour dough bread £11.00

Tomato, Basil & Garlic Bruschetta with mixed leaves (V) £10.50

Mains

Roast Striploin of Donald Russell Scottish Beef £24.50

Yorkshire pudding, roast potatoes & seasonal vegetables, gravy (GFA)

Roast Shoulder of Lamb Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (GFA) £24.00 Roast Turkey Breast £22.00

Sage Stuffing, Bacon & Chipolata, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (GFA)

Slow Roasted Pork Belly, Yorkshire pudding, roast potatoes, seasonal vegetables £23.00

Butternut Squash, Mushroom & Spinach Wellington £19.00

roast potatoes, seasonal vegetables, vegetable gravy (V) (VG)

Pan Fried Salmon Fillet with crushed new potatoes, broccoli and bearnaise sauce (GF) £26.00

Oven Baked Skate Wing with sauteed Romano potatoes, green beans, caper butter sauce (GF) £28.00

Grilled Chicken Caesar salad, gem lettuce, anchovies, croutons, Parmesan £18.50

Porcini Mushroom Risotto with parmesan shavings, rocket leaves and truffle oil (GF) (V) £19.00

Penne Arrabiatta, with herb crostini and parmesan shavings (V) £16.50

Sides

Cauliflower Cheese £6.00 | Sprouting Broccoli & Roasted Almonds £6.50 | Wilted Spinach £5.00 House Chips £5.50 | Fries £4.50 | Truffle & Parmesan Fries £9.00 | Mixed Salad £4.50

A discretionary 12.5% service charge will be added to the final bill.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative Available (DFA) Dairy Free Alternative Available



Desserts

Syrup Sponge Pudding with custard £9.50

Vanilla Crème Brûlèe with fresh fruits (GF) £9.50

Chocolate Slice with fresh raspberries and hazelnuts £9.50

Treacle Pecan Tartelette with vanilla ice cream £9.50

Lemon & Raspberry Cheesecake with raspberry coulis £9.50

Affogato vanilla ice cream, crushed Amaretti biscuits drizzled with espresso coffee £9.50

Handcrafted Ice cream and Sorbet selection by The Saffron Ice Cream Company £9.50

Ice Cream - vanilla pod, traditional chocolate, strawberries and cream, Summer Down Farm mint chocolate, salted butter caramel, rum & raisin (VGA)

Sorbet - Cammas Hall raspberry, sherbet lemon, mango, Prosecco (VGA)

Selection of Fine English Cheeses £12.00 (for 1) £17.00 (for 2)

with fig & apple chutney, celery and Miller's Damsels biscuit

Children's Menu

Mains

Roast Rib of Beef with Yorkshire pudding, roast potatoes & seasonal vegetables £12.50
Roast Turkey with Yorkshire pudding, roast potatoes & seasonal vegetables £12.50
Spaghetti Bolognese with Napoli sauce £9.50
Penne Pasta tossed with Napoli sauce (DF) £7.50
Chicken Goujons with fries and garden peas (GF) (DF) £9.50
Sausage & Mash with onion gravy (DF) £9.50

Desserts

Chocolate Brownie Sundae, vanilla ice cream £7.00 Warm Waffle, vanilla ice cream £7.00 Ice Cream & Sorbet Selection £6.50

A discretionary 12.5% service charge will be added to the final bill.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Alternative available (DFA) Dairy Free alternative available