



## ROASTS AND MORE

- 21 Day matured Topside of **Beef** £20.50
- Garlic & Rosemary infused Leg of **Mutton** £20.50
- Honey & Orange glazed Roast **Gammon** £19.50
- Aspall Cider infused Breast of **Turkey** £18.95
- Aspall Cider infused Shoulder of **Pork** £18.95

The above are precision cooked, or marinated, for maximum tenderness and flavour. Served with Roast potatoes, pork stuffing a Yorkshire Pudding, seasonal vegetables and home-made gravy.

**Homemade Nut Roast** £16.50  
With chestnuts and fresh cranberries, roast potatoes, seasonal vegetables and Marsala gravy. ✓

**Seafood Pie** £18.50  
Prawns, smoked salmon and smoked haddock enrobed in a creamy cheese and chive velouté. Topped with creamed potato and served with vegetables.

**Wagyu Steak Burger** £16.50  
The finest steak burger, topped with Cheddar cheese, bacon and tomato chutney. Served with chunky chips, a brioche roll and a salad garnish.

**Disclaimer:** Due to Natasha’s Law we cannot guarantee that any of our dishes are allergen free. If you do have an allergy please speak to a member of staff.  
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A discretionary 10% service charge is added to all bills.



## DESSERTS

Baileys Crème Brulee with French macarons.

Warm Chocolate Brownie served with Stracciatella ice-cream.

Homemade Tiramisu. Contains coffee and Disarrano.

Warm Treacle and Almond Tart, served with Vanilla ice-cream.

Ginger Sticky Toffee Pudding, served with vanilla ice-cream.

Ice-cream or sorbet selection (2 scoops)

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All desserts £7.50

Range of Coffees, or Teas from £2.75

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