



ROASTS

BEEF CHICKEN PORK PLANT BASED CHICKEN (VG)



ALL ROASTS SERVED WITH CRISPY ROAST POTATOES, A FRESH SEASONAL VEG MEDLEY, LARGE HOMEMADE YORKSHIRE PUDDING AND OUR CHEF'S OWN RECIPE RED WINE GRAVY. (GFA)

DESSERT

BAILEYS AND COFFEE ETON MESS (VG)

DOUBLE CREAM WHIPPED WITH BAILEYS AND FRESH ESPRESSO, SERVED WITH MERINGUE & A CHOCOLATE DRIZZLE

CHOCOLATE FUDGE BROWNIE (VGA)

SERVED WITH RICH VANILLA ICE CREAM

TOFFEE AND WALNUT CHEESECAKE (V)

SERVED WITH FRESH POURING CREAM





YORKSHIRE PUDDINGS (V) £1.00 EACH PIGS IN BLANKETS (GF) £1.75 EACH TO SHARE:

ROSEMARY ROAST POTATOES (VG, GFA) £4.95
WINTER VEGETABLES (VG, GF) £4.95
CAULIFLOWER CHEESE (V, GF) £6.95

TWO COURSES - £19.95

V - VEGETARIAN VA - VEGETARIAN AVAILABLE VG - VEGAN VGA - VEGAN AVAILABLE GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE