

**Summer 2022 Menu**

To Start

**Chicken Liver Pâté**- A smooth Pate made with the finest chicken livers, cooked in butter with fresh cream and brandy.

**Soup of the Day**- We are renowned for our homemade soups, changed daily and made fresh each morning.

**Texas Beef Chilli**- We mince our own beef for this dish! Made without beans- the boss doesn’t like them!

**Prawn Cocktail**- Premium north Atlantic prawns heaped on crisp salad with homemade Marie Rose sauce. GF S

**Garlic Mushrooms on Sourdough**- One of our head chef’s own recipes, Nicky sautés fresh chestnut mushrooms with garlic and cream, heaped on local artisan Sourdough. V

**Panko Breaded Brie with Cranberry**- A generous wedge of Brie, coated in panko breadcrumbs and deep fried to perfection, served with our cranberry sauce on the side. V

The Main Event

**Roast Rib of Beef**

**Roast Turkey**

**Roast Gammon / Roast Pork**

All served with your choice of Yorkshire Pudding, Sage & Onion Stuffing, Hand-made Sausages, Roast Potatoes, Mashed Potatoes, a selection of our freshly cooked vegetables, and Gravy

Dessert

Our desserts change on a monthly basis and are all home-made of course!

All served with your choice of freshly whipped Cream or Ice Cream

We are offering our three course menu only, and do not offer substitutions or reductions.

Thurs-Sat-£29.95 Sunday £34.95

Under 2 years old – Free

3-8 years old - £8.95

8-12 years old - £16.95

Gammon served on Sundays only\*