



STARTERS

Creamy Garlic Mushroom Gratin V
toasted garlic and herb ciabatta

Panko Breaded Goats Cheese V
coriander and chilli salsa

Loaded Potato Wedges
pulled BBQ chicken, mozzarella glaze

King Prawn Tempura
sweet chilli jam, mixed baby leaf salad

MAINS

Roast Sirloin of Beef
rosemary jus, creamed potatoes, seasonal vegetables,
yorkshire pudding

Crispy Chicken Goujons
garlic, ginger and chilli sauce, aromatic rice, prawn crackers

Broccoli & Cauliflower Bake V
herb crumb, baby potatoes, mixed vegetables

Mixed Seafood Crepe
smoked haddock, salmon, prawns, in a mature
cheddar cream sauce, fries, peas shoots

DESSERTS

White Chocolate Cheesecake
mini egg chocolate nests, whipped cream

Strawberry Pavlova
red berry coulis, raspberry yoghurt ice

Hot Cross Bread & Butter Pudding
lightly cinnamon spiced custard

Easter Sundae
half easter egg filled with banana, chantilly cream,
salted caramel sauce, biscuit crumb, chocolate pieces

2 COURSE £17.95 · 3 COURSE £21.95

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

V – VEGETARIAN VE – VEGAN