

AUTUMN CARVERY MENU

STARTERS

Soup of the day VE	£6
Served with freshly baked rolls	
Whole Baked Baby Camembert V	£8
Served with grilled rosemary focaccia & red onion chutney	
Battered calamari	£8
Served warm with garlic aoli and fresh lemon	
Butternut squash and herb arancini V	£7.5
Served with a tomato, red wine and chilli sauce and fresh parmesan	
Red wine poached pear V GF	£8
Served with a blue cheese, hazelnut and roquette salad and a honey and balsamic dressing	
Prawn and crayfish thermidor	£8
Served with a parmesan crust and grilled ciabatta	

MAIN COURSE

Carvery roast	£16
Orange and thyme breast of turkey Honey roasted gammon Pepper crusted topside of beef	
Herb Roast potatoes GF V Yorkshire pudding Cauliflower cheese Braised red cabbage GF VE Carrot and swede mash GF Honey roasted parsnips Creamed leeks with peas	
Meat free carvery	£10
Herb Roast potatoes GF V Yorkshire pudding Cauliflower cheese Braised red cabbage GF VE Carrot and swede mash GF Honey roasted parsnips Creamed leeks with peas	
Roasted root vegetable, beetroot, and spinach wellington	£12
Served with steamed baby potatoes, tender stem broccoli and thyme jus	

DESSERT

Dairy ice cream V GF	£5
Three scoops of luxurious dairy ice cream. Choose from: vanilla, chocolate, strawberry and mint chocolate	
Vegan apple pie VE	£7.5
Served with vanilla ice cream	
Baked vanilla cheesecake	£7
Served warm with a forest fruit compote	
Vanilla crème brûlée	£7
Served with shortbread biscuit and fresh strawberries	
Baked lemon tart	£7
Served with whipped cream and raspberry coulis	
Forest fruit crumble	£7
Served with vanilla ice cream	

GF Dairy Free VE Vegan GF Gluten Free V Vegetarian

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.