



FIXED PRICE DINNER MENU

Available to enjoy Monday- Thursday 17:00-20:00

To Start

Goats cheese tart tatin, caramelised onions (V)

Classic prawn cocktail, shredded iceberg, Marie rose sauce, warm breads
(GFA, DF)

Deep fried Doreens black pudding in a crisp batter, pink peppercorn cream sauce

Homemade soup of the day, warm breads (V, VEA, GFA)

Mains

Pumpkin and spinach lasagne, dressed salad, roasted new potatoes (V)

Chicken and root vegetable casserole with a Yorkshire pudding and creamy mashed
potatoes (GFA, DFA)

Cajun blackened roasted salmon steak on vegetable ratatouille (GF, DF)

Pan seared pork loin steak, apple & cider sauce, triple cooked chips seasonal
greens (GF)

Dessert

Warm treacle tart, vanilla ice cream (V)

Warm mini autumn fruit pavlovas, Chantilly cream (V, GF)

Warm Chocolate sponge cake, chocolate sauce, vanilla ice cream (V, GFA)

Duo of local cheeses, chutney, crackers, celery & grapes (V, GFA)

2 Courses £26 – 3 Courses £30

ALLERGEN INFORMATION

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan |

| VEA vegan available | DF dairy free | DFA dairy free available |