



contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites,

Starlers

SPICED SWEET POTATO

coconut & coriander soup, artisan bread [V] red cabbage & mango slaw, sweet chilli & lime

SMOKED SALMON & HADDOCK FISHCAKES

tartare & lemon

JERK CHICKEN SKEWER

GREEK SALAD

olives, cucumber & feta, mint yoghurt [V]

TRADITIONAL ROAST BEEF RUMP

yorkshire pudding

ROAST LOIN OF PORK

sage & onion stuffing

all roasts are served with roast potatoes & gravy

PAN FRIED CHICKEN SUPREME

creamed potatoes, fine beans, primo cabbage, thyme jus/

PAN SEARED SEABASS

fillet, new potatoes, cherry tomato & spring onions, parsley veloute

FRICASSEE OF ARTICHOKE

beetroot & asparagus, goats cheese, rocket & chilli oil [V] all mains are served with seasonal vegetables & cauliflower cheese.

Desserts

WHITE CHOCOLATE MOUSSE

mango sorbet

VANILLA RICE PUDDING

orange & apricot compote

STRAWBERRY & BASIL ETON MESS

chantilly cream

SELECTION OF CHEESE & BISCUITS

Selection of homemade ice creams & sorbets

1 COURSE £16.95 // 2 COURSES £21.95 // 3 COURSES £26.95

GARLIC CIABATTA BREAD.

melted cheese

SOUP OF THE DAY

chips & peas

MINI ROAST DINNER

(beef or pork)

Desserts

MIXED ICE CREAM CHOCOLATE BROWNIE

chocolate sauce & vanilla ice cream