

2courses £15

3courses £20

Starters

Confit Duck and goats cheese pancake with carrot and cucumber salad and soy dip

Beetroot Borsch with chive crème fraiche and baked bread

Homemade Pork and Apple pie with mushy peas and Henderson's relish syrup

Baked Sardines with spicy tomato chutney and seasonal leaves

Roast Aubergine stuffed with tomato, basil and mozzarella topped with parmesan breadcrumbs

Homemade potted shrimps with toasted bread, lemon butter and house dressing

Mains

Five hour braised lamb shank served in its own sauce, with tomato and herbs served with spiced cabbage

Roast suckling pig served with crackling, dauphinoise potatoes, sticky carrots and calvados sauce

Herb crusted salmon fillet served with crushed potatoes, braised fennel and roast pimento dressing

8oz Yorkshire Ribeye Steak served with homemade chips, shallot puree, spinach salad and house ketchup

Roast Guinea Fowl with curried aubergine, butternut and port jus

Roast Vegetable parcels served with balsamic red onions and pine nut dressing

Sides £2 Each

Homemade chips

Mixed vegetables

Dauphinoise potatoes

Freshly baked bread

Spinach Salad