

One Course: £18pp // Two Courses: £26pp // Three Courses - £32pp

STARTERS

Roasted Pepper and Tomato Soup, Artisan Bread, Butter

Shredded Jackfruit and Hoisin Spring Rolls, Asian Slaw VE

Confit Chicken and Chorizo Terrine, Brioche Toast, Sundried Tomato Chutney

Buttered Asparagus and Poached Hens egg, Hollandaise, Bacon Crumb

Smoked Haddock, Salmon and Spring Onion Fishcakes, Green Salad, Dill and Caper Dressing

Cider and Mustard Glazed Belly Pork, Caramelised Apple Compote, Sourdough

MAIN COURSES

Overnight Roasted Local Topside of Beef, *Yorkshire Pudding, Duck Fat Roast Potatoes, Roasted Carrot, Seasons Best Vegetables, Red wine gravy*

Pan Seared Chicken Supreme,

Yorkshire Pudding, Pigs in Blankets, Roasted Carrot, Duck Fat Roast Potatoes, Seasons Best Vegetables, Chicken and herb gravy

Roast Loin of Pork, Sausage Stuffing, Yorkshire Pudding, Sage Mashed Potatoes, Roasted Carrot, Seasons Best Vegetables, Cider Gravy

Slow Roasted Leg of Lamb, *Yorkshire Pudding, Dauphinoise Potatoes, Pea and Mint Puree, Roasted Carrot, Seasons Best Vegetables*

Roasted Salmon Supreme, Fondant Potato, Samphire, Asparagus, Salsa Verde, Baby Watercress

Pea, Spinach and Asparagus Risotto, Spring Onion, Cucumber and Watercress Salad ve

DESSERTS

Sticky Toffee Pudding, Caramel Sauce, Ryeburn Vanilla Ice cream

Vanilla and Raspberry Crème Brûlée, Lemon Shortbread, Freeze Dried Raspberries

Selection of Artisan Cheeses, *crackers*, *grapes*, *celery*, *chef's chutney*

Strawberry and Blueberry Eton Mess, oat milk Panna cotta, maple syrup

Crème Egg Brownie, Cinder Toffee Ice Cream, Vanilla Crème Anglaise, Popping Candy

Hot Cross Bun Bread and Butter Pudding, White Chocolate Custard



V: Vegetarian VE: Vegan GF: Gluten-Free



