

**Key:**

(v) vegetarian (gf) gluten free

(ve) vegan friendly (gfa) can be amended to be gluten free, just ask the team

**Starters:
Homemade Soup of the Day** served with local bread & butter **£5** *(v) (gfa)*

**Stuffed Flat Mushrooms** with walnut, stilton & onion relish. Served with salad garnish **£6.25** *(v) (gf)*

**Breaded Wedge of Brie** with cranberry compote & salad garnish **£6.25** *(v)*

**Tempura Battered King Prawns** with sweet chilli sauce & salad garnish **£6.50**

**Mains:**

***Roasts***

**Roast Topside of Beef £12.50** *(gfa)*

**Roast Leg of Lamb £11.50** *(gfa)*

**Vegetarian Nut Roast** with vegetarian gravy **£10** *(v)*

*All of our roast meats are locally sourced and served with homemade gravy, roast potatoes, seasonal vegetables & homemade Yorkshire pudding. Our gravy is always gluten free & gluten-free Yorkshire puddings are available upon request*

**Battered Fillet of Haddock** with garden peas, chunky chips & tartare sauce **£12.50**

**Wholetail Breaded Scampi** with chunky chips, tartare sauce & garden peas **£12.50**

**Mushroom Bourguignon** a delicious hearty red wine & thyme stew with flat & button mushrooms, chantenay carrots & silverskin onions. Served with crushed new potatoes & seasonal vegetables **£11** *(v) (ve)*

**Garlic & Mushroom Chicken** fresh grilled chicken breast topped with our homemade garlic & mushroom sauce. Served with chunky chips & salad garnish **£13** *(gf)*

**Trio of Cumberland Sausages** with creamy mash potato, seasonal vegetables & gravy **£11**

**10oz Rump Steak** cooked to your liking and served with chunky chips, flat mushrooms, baked half tomato & salad garnish **£17** *(gf)* Add Onion Rings £3 | Add Pepper or Blue Cheese Sauce £2