



BEEF CHICKEN PORK PLANT BASED CHICKEN (VG)

ALL ROASTS SERVED WITH CRISPY ROAST POTATOES, A FRESH SEASONAL VEG MEDLEY, LARGE HOMEMADE YORKSHIRE PUDDING AND OUR CHEF'S OWN RECIPE RED WINE GRAVY.^(GFA)



BAILEYS AND COFFEE ETON MESS (VG)

DOUBLE CREAM WHIPPED WITH BAILEYS AND FRESH ESPRESSO, SERVED WITH MERINGUE & A CHOCOLATE DRIZZLE

CHOCOLATE FUDGE BROWNIE (VGA)

SERVED WITH RICH VANILLA ICE CREAM

TOFFEE AND WALNUT CHEESECAKE (V)

SERVED WITH FRESH POURING CREAM



YORKSHIRE PUDDINGS ^(V) £1.00 EACH PIGS IN BLANKETS ^(GF) £1.75 EACH

TO SHARE: ROSEMARY ROAST POTATOES ^(VG, GFA) £4.95 WINTER VEGETABLES ^(VG, GF) £4.95 CAULIFLOWER CHEESE ^(V, GF) £6.95

TWO COURSES - £19.95

V - VEGETARIAN VA - VEGETARIAN AVAILABLE VG - VEGAN VGA - VEGAN AVAILABLE GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE

PLEASE CHECK WITH YOUR BOOKINGS MANAGER IF YOU HAVE ANY ALLERGENS OR INTOLERANCES. DUE TO THE NATURE OF OUR BUSINESS, WE CANNOT GUARANTEE THAT ANY FOOD WILL BECOMPLETELY ALLERGEN FREE & WE CANNOT OFFER ANY ADVICE OUTSIDE OF OUR ALLERGEN GUIDE. MENU IS REPRESENTATIVE OF OUR PROPOSED OFFERING AND IS SUBJECT TO CHANGE.