

Starter

(GF)

Cream

Served with Cranberry Dipping Sauce

Homemade Soup of the Day GF Available, (V) Served with a Crusty Bread Roll	£6.95
Slow Braised BBQ Beef Brisket	£7.50
Croquettes Served With Mixed Leaf Salad & Spicy Chipotle Mayo	~7.00
Baked Goats Cheese &	£6.95
Caramelised Onion Tartlet	
(V) Served with Mixed Leaf Salad, Peashoots & a Balsamic Reduction	
Smoked Salmon & King Prawn	£8.00
Cocktail GF Available Served With Buttered Granary Bread	
Honey & Wholegrain Mustard Pigs in Blankets	£7.50

Phains

Garlic & Thyme Roasted Chicken Supreme	£15.95
Slow Roasted Rump of Beef	£17.95
Roast Leg of Lamb	£17.95
Roast Trio GF Options Available	£19.95
All Served with Honey Roasted Carrots & Parsnips, Tenderstem Broccoli, Cauiflower Cheese, Roast Potatoes, Yorkshire Pudding & Red Wine Gravy	
Winter Spiced Stuffed Butternt Squash	ut £14.95
(V) (VE) (GF) Contains Nuts Stuffed with Chestnuts, Cranberries, Mushrooms & Quinoa. Served with Roasted Thyme New Potatoes, Roasted Root Vegetables & a Cranberry & Redcurrant Sauce	
Pan Fried Fillet of Salmon Served with Garlic & Herb Sauté Potatoes, Tenderstem Broccoli, Cherry Vine Tomato & a Lemon Hollandaise	£16.95

£13.95

Children's Roast Dinner

included children's dessert (under 12's)



Rum & Raisin Crème Brulee GF Available	£7.00	Apple & Winter Berry Crumble	.00
Served with Cinnammon Shortbread Biscuits	£7.00	GF Available	
Homemade Sticky Toffee Pudding		Served with Vanilla Crème Anglaise	
Served with Toffee Sauce & Vanilla Ice Cream		Spiced Orange Chocolate e7	00
Baked Vanillia New York	£7.00	Mousse	UU
Cheesecake		(V), GF Available	
Served with a Festive Spiced Compote & Baileys Ice		Served with Chocolate Shards & Amaretti Biscuits	