

Soup of the Day (V) (GF)
Chef's wild mushroom

Smoked Salmon and Potato Salad (GF)*
Horseradish crème fraiche, picked leaves

Rose of Melon (V) (GF)
Red berry coulis, roquet

FROM THE CARVERY

Traditional Roast Beef (GF)*
English striploin of beef, Yorkshire pudding, onion gravy

Roast Pork Loin (GF)
English loin of pork, crackling, apple and cider gravy

FROM THE BUFFET

Seafood Pie (GF)
Selection of white fish and shellfish, topped with a cheesy mashed potato

Lamb Hot Pot
Pieces of lamb cooked with herbs and vegetables, baked with a potato crust

Tomato and Red Onion Risotto (V)
Cooked to order from the kitchen, please state if required

All served with a selection of cauliflower cheese, peas and carrots, cabbage,
roast potatoes and minted new potatoes

Rhubarb Crumble (V)
Vanilla custard

Fresh Fruit Salad (GF)* (V)
Selection of fruits, tuille basket and honey cream

Vanilla Crème Brulée (GF)* (V)
Chocolate chip shortbread

Cheese and Biscuits (GF)*
Selection of cheeses, biscuits and homemade chutney

Coffee and Mints

£19.50 per person

(V) suitable for vegetarians (N) may contain traces of nuts (GF) gluten free
(GF)* can be adapted to gluten free
A discretionary service charge of 5% will be added to your bill