

ive a glass of Prosecco on arri

STARTERS

Spiced parsnip and lentil soup with chili oil (optional) (v)

Wild mushroom and mozzarella arancini (V)

Ham hock terrine

Classic potted prawn, crayfish, dill and anchovies with toasted sourdough

MAIN COURSES

Traditional roast locally sourced beef, served with Yorkshire pudding, roast potatoes and seasonal vegetables ©

Creamy fish pie with cod, salmon, prawns, smoked haddock and egg with a chive mashed potato top, served with green beans

Butternut squash, chickpea and sweet potato curry, served with saffron rice (v) @

Stooks pan fried chicken breast, filled with spinach and goats cheese, wrapped in bacon, with a white wine sauce, served with roast potatoes and seasonal vegetables 😉

DESSERTS

Hazelnut and raspberry meringue @

Chocolate and orange tiramisu

Salted caramel cheesecake

Individual lemon tart

2 Courses - £19.95 per person or 3 Courses - £24.95 per person

All our food is homemade, should you need any allergen advice, please ask a member of staff.