

1 main meal - $£ 18.95$ | 2-course meal - $£ 29.95$ | 3-course meal - $£ 34.95$

## STARTERS

v) Burrata Salad with Grilled Peaches Add Serrano Ham £2.50

Beetroot Cured Salmon, Pickled Beetroot, Goat's Cheese and Horseradish
Salt and Pepper Calamari with Smashed Avocado, Garlic Emulsion and Asian Dressing
GF Whipped Feta, Spicy Chickpeas, Pickled Butternut and Pumpkin Seeds
Smoked Duck with Crisp Apple and Fennel Salad

## MAIN ROASTS

All our roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, Yorkshire pudding and gravy.

GF Chef's Choice: Roast of the Day
GF Slow Braised Beef Brisket
VE) Butternut and Lentil Wellington
ve (6F) Homemade Nut Roast with Three Bean Ragout and Grilled Aubergine

## DESSERTS

Amarula or Bailey's Affogato
GFO Camembert Cheese with Figs and Walnuts
ve Vegan Treacle with Vanilla Ice Cream and Praline
Chocolate Mousse with Whiskey, Coffee Liqueur and Vanilla Ice Cream

Please inform our team of any allergies.

