



The Queens British Night

(Thursday 25th April)

To Begin

Grilled Asparagus with Poached Egg and Hollandaise Sauce (v,gf) £7.50

Crayfish & Smoked Salmon Cocktail with Melba Toasts (gr) £8.50

Ham Hock Terrine with Homemade Piccalilli (g) £7.50

Welsh Rarebit (v) £6.50



Our Mains

Traditional Beef Wellington £30.00

*served with Bubble & Squeak, Heritage Carrots, Roasted Parsnips
and finished with a Rich Beef Gravy*

Braised Pork Cheeks £18.00

with Puy Lentils, Ham Hock Croquette, Roast Apple Puree and Savoy Cabbage

Vegetable Stuffed Marrow with Tomato & Garlic Sauce £16.50

served with Buttered New Potatoes and Asparagus Spears (v,gf)

Grilled Dover Sole with Lemon & Caper Dressing £30.00

served with Roasted New Potatoes & Buttered Kale (gf)

Desserts

Strawberry Sherry Trifle £7.95

Treacle Tart with Vanilla Ice Cream £7.50

Lemon Posset with Raspberries (gf) £7.50

Rhubarb & Ginger Crumble with Vanilla Custard £7.50

All of our food is cooked fresh to order. The kitchen team thank you for your patience

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)

(v) - vegetarian; (gf) - gluten free; (gr) - gluten free on request