SAMPLE MENU MENU CHANGES ON A WEEKLY BASIS

STARTERS

SWEET POTATO, COCONUT & MANGO SOUP WITH WARM BAGUETTE

ROASTED BELLY PORK BLACK PUDDING, VINE TOMATOES & CIDER BUTTER SAUCE

DUCK & ORANGE PATE* SERVED WITH TOASTED PITTA BREAD & RED ONION CHUTNEY

SUNDRIED TOMATO & BUTTERBEAN PATE* SERVED WITH TOASTED PITTA BREAD & RED ONION CHUTNEY (V)(VE)

SMOKED SALMON & PRAWN MARIE ROSE SALAD WITH A CALAMARI RING

MAINS

ROAST RIB OF BEEF* (+£2 Supplement) WITH YORKSHIRE PUDDING

ROASTED BELLY PORK* WITH STUFFING AND BAKED APPLE

ROAST CHICKEN* WITH STUFFING

ALL SERVED WITH ROAST POTATOES, PARSNIP, SWEDE, SEASONAL VEGETABLES, CAULIFLOWER AND LEEK BAKE AND GRAVY

SPICED BUTTERNUT, CHICKPEA, RED ONION & SULTANA COUS COUS (V) (VE)

PLEASE INFORM YOUR SERVER OF ANY INTOLERANCES & ALLERGIES

*We can make this gluten free! Ask one of the team

GF Gluten Free V Veggie VE Vegan VEO Vegan option

SALTED CARAMEL SLICE WITH VANILLA ICE CREAM

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (V)

DESSERT

DANISH CINNAMON WAFFLE CHOCOLATE BROWNIE, VANILLA ICE CREAM, CREAM, FRESH BERRIES & TOFFEE SAUCE (V)



1 COURSE - 14.95 2 COURSE - 20.95 3 COURSE - 25.95

CHEF'S SELECTION

KING PRAWN & LOBSTER LINGUINI -24 IN A THERMIDOR SAUCE

PAN FRIED SALMON - 18 MASHED POTATO, PARSLEY SAUCE & MIXED VEGETABLES

PAN FRIED COD - 22 MASHED POTATO, CREAMY PRAWN & CUCUMBER SAUCE WITH MIXED VEGETABLES

EXTRAS

YORKSHIRE PUDDING - 1 ROAST POTATOES - 4.5 PIGS IN BLANKETS - 4.5 CREAMY SPINACH - 4.5

> VANILLA BEAN CHEESECAKE SERVED WITH DAIRY FREE VANILLA ICE CREAM (V) (VE)(GF)

SALTY'S CHEESEBOARD BLACK BOMBER, ROQUEFORT, BRIE & BLACK AS COAL SMOKED CHEESE WITH APPLY, GRAPES, CELERY & PLUM CHUTNEY

(+£4 Supplement)