



Private Dining Menu

Starters

Cream of root vegetable soup with garlic croutons (*vegan*) £4.95

Plum tomato & roast red pepper soup with micro herbs (*v*) £4.95

Trio of melon with marmalade dressing & toasted hazelnuts (*v*) (*contains nuts*) £6.25

Pressed ham hock & pea terrine served with apple & ale chutney, toasted brioche & micro herb salad £6.75

Chicken liver parfait served with red onion jam, toasted brioche & rocket salad £6.45

Prawn cocktail with cos lettuce, marie rose, sweet red pepper & chilli jam £6.75

Mains

All our mains are served with herb roasted rooster potatoes or smooth mashed potato, roast vegetables & homemade gravy (except the roulade)

Charred chicken supreme with sage & onion stuffing £15.50

Braised daube of beef served with Yorkshire pudding £16.95

Slices of steamed turkey breast with pigs in blankets £15.50

Butternut squash, quinoa & Emmental cheese roulade with ratatouille & vine tomato coulis (*v*) £13.50

Cauliflower & cashew wellington (*vegan*) £13.95

Desserts

Crème brulee, coconut & mango cheesecake with mango gel, raspberry compote & chantilly cream (*v*) £6.95

Raspberry, white chocolate crème brulee cheesecake with raspberry compote & white chocolate shards (*v*) £6.95

Warm bramley apple crumble with vanilla ice cream (*v*) £6.95

Chocolate, nut & coconut tart with chocolate sauce & chantilly cream (*gf*) (*vegan*) (*contains nuts*) £6.95

Sticky toffee pudding, butterscotch sauce with a hint of ginger & fresh pouring cream (*v*) £6.95