

Starters

Homemade Chef's Soups of the Day

Please ask for today's choices

Smooth Chicken Liver Pate

Crisp breads & H.M chutney

Melon and Pineapple (V)

Fruit sorbet

Black Pudding Tempura

Piccalilli dressing

Seafood Fishcakes

*Crab, salmon, smoked salmon, cod
homemade tartare sauce*

Teriyaki Chicken Skewer

Teriyaki sauce, sesame seeds

Baked Flat Mushrooms (V)

Three cheese sauce, spinach

Desserts

Egg Custard Tart

Vanilla ice cream

Strawberry and Rhubarb Cheesecake

Strawberry coulis

Tiramisu

Chocolate ice cream

Steamed Sponge Pudding

Hot custard

Chocolate Brownie

Mint choc chip ice cream

Main Courses

Roast Rump of English Beef

Yorkshire pudding

Pot Roast Shoulder of Lamb

Yorkshire pudding

Braised Neck Fillet of Highmoor Lamb

(£1.50 supplement)

Rich lamb sauce

Roast Loin of Pork

Crackin' crackling, roast gravy & apple sauce

Char-grilled Breast of Goosnargh Chicken

*Topped with crispy bacon, melting brie, salad,
skinny fries
(complete dish)*

Cod, Chips and Garden Peas

*Tempura batter
(complete dish)*

Brisket of Beef

Peppercorn sauce

Duo of Game

*Pheasant and woodpigeon wrapped in bacon,
madeira sauce*

Baked Seabass Fillet

Lobster sauce, Swiss cheese

6oz Sirloin Steak

Mushroom and brandy sauce

Chickpea, Sweet Potato and Coconut Curry (V) Vegan

(Complete dish)

Quinoa brown rice

*Served with Vegetables and Roast
Potatoes except for *complete dishes*

**For allergy advice ask the staff about our
ingredients before you order food and drink.*