



Set Menu

Two courses £12 Three Courses £14

Starters

Bowl of homemade soup, crusty bread & butter.

Creamed garlic mushrooms on toast, shaved parmesan, truffle oil.

Potted prawns, lemon spiced butter, cucumber salad, crusty bread.

Duck liver & orange pate, toast & pear & apple chutney.

Crispy breaded Brie, red onion marmalade.

Salt & pepper crispy fried whitebait, chunky tartar sauce & fresh lemon.

Mains

Pan fried Lambs liver & crispy bacon, parsnip mash, buttered sprouting broccoli, red wine gravy

Honey & English mustard glazed Ham, fried eggs & buttered peas, chips.

Roast of the day, beef dripping potatoes roast root vegetables and red wine jus, buttered peas

Cod & smoked salmon fishcake, skinny fries, tartar sauce & crushed peas.

Twice Baked Cheddar Soufflé, baked with leeks & Portobello mushrooms salad, & new potatoes

6oz Robinsons onglet steak, cracked black pepper & brandy sauce, skinny fries & peas. (£2 supplement)

Roast Chicken, casserole of root vegetables, beans & pancetta, red wine & basil jus

Smoked Haddock & leek risotto, shaved parmesan, fresh lemon.

Desserts

Vanilla Pannacotta & Honey & vanilla roast rhubarb.

Waggon profiteroles, honeycombe ice cream, dark chocolate sauce

Orange & passionfruit crème bruleé.

Warm apple & cinnamon crumble, vanilla custard

Selection of ice creams and sorbets.

Star anise poached pear cocoa meringue, pear sorbet & toffee sauce.

Cheddar & stilton plate, biscuits, homemade chutney, (£2 supplement)

Don't fancy a dessert then include a coffee in the 2 for £10 deal