

#### **NIBBLES**

Garlic and rosemary marinated goats' cheese (gf/v) £5.

Pomegranate molasses marinated kalamata olives (gf/v) £4.50.

Camembert, topped with toasted almonds and chilli jam served with toasted baguette (v/gfa) £13.50.

### **TO BEGIN**

Walnut houmous with warm olive and rosemary dough sticks (v/vga) £6. Ham hock terrine- ham hock terrine, picallili, and melba toast (gfa) £6.50. Soup- Pumpkin soup bourbon cream with tin loaf (gfa/v/vg) £5.75.

## **MAINS**

Butternut squash and sage risotto with seabass (gfa) £17

Sweet potato and chickpea curry with saffron pilaf rice and naan (v/vg/gfa) £13. Add chicken £3.50.

Our very own real ale burger, pretzel bun, salad, house burger sauce with rustic chips and coleslaw (gfa) £13- vegan option available

Add Bacon £1.50 Add Brie £1.50

# **ROAST DINNERS**

ROAST DINNERS ARE ALL SERVED WITH BUTTER GLAZED CARROTS, BRAISED RED CABBAGE, TENDERSTEM BROCCOLI, ROAST POTATOES, AND YORKSHIRE PUDDING WITH A GENEROUS SERVING OF OUR HOMEMADE ROASTED MARROWBONE AND RED WINE GRAVY.

Roast sirloin of beef £16.95 (served pink or well done)
Butter and herb poached chicken breast £14.95
leg of lamb (served pink or well done) £17.95
Nut roast (vg/gf)) £13.95

## **EXTRAS**

Pigs in blankets £1.95. Mash, greens and bacon £3.00

Yorkshire pudding £1.50 Vegetables £2.95 Sausage-meat stuffing £1.50

Gravy £1.50 Cauliflower cheese £3.00 Roast potatoes £3.50

Gf=gluten free Gfa=gluten free available V=vegetarian Vg=vegan