

Starters

Puree of Pea and Ham Soup £5.50

Real Oxtail Soup £5.50

Creame Forrestier, Mushroom, White Wine and Leek Soup (gf)
£5.50

Melon and Black Forest air Dried Ham, £6.25 (gf)

Homemade Chicken Liver Pate, with Crusty Bread £5.95

Smoked Mackerel Salad with Horseradish Dressing £6.95 (gf)

White Hart Prawn Cocktail £7.95

Main Courses

Roast Topside of Beef with Yorkshire Puddings, Roast and New Potatoes and
Fresh Seasonal Vegetables £12.95

Roast Grafton Regis Award Winning Lamb with Yorkshire Puddings, Roast
and New Potatoes and Fresh Seasonal Vegetables £12.95

Roast Breast of Chicken with Yorkshire Puddings, Roast and New Potatoes
and Fresh Seasonal Vegetables £12.95

Coq au Vin Breast of Chicken Cooked with Mushrooms, Pancetta, Garlic and
White Wine Served with Potatoes and Fresh Seasonal Vegetables £14.95 (gf)

Steak, Stilton and Mushroom Pie served with Roast and New potatoes and
Fresh Seasonal Vegetables £14.95

Mixed Bean and Jalapeno Chilli, served with Rice, Poppadum and Mango
Chutney (Vegan, gf) £13.95

Vegetable Paella £13.95

Garlic and Mushroom Linguini £11.95

Turkey Stroganoff, Served with Rice and Seasonal Vegetables (gf) £14.95

Desserts all £5.50

Zesty Lime Cheesecake

Chocolate Fudge Brownie With Vanilla Ice Cream (gf)

Caramel Apple Pie with Custard (gf)

Lemon Bakewell with Cream or Custard

Mango Sorbet (gf)

Lemon Meringue Pie

Honeycomb Hash Ice Cream