**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