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**£26 per person for 3 courses or £22 per person for 2 courses.**

**Starters**

Ham Hock and Mustard Terrine, Celeriac Coleslaw, Tarragon Pesto

*Celery Milk Sulphites*

Mozzarella and Fig Bruschetta, Fig Jam, Aged Balsamic

*Milk Gluten Sulphites*

Crispy Harissa Cauliflower, Humous, Pomegranate and Almond Salsa (Ve)

*Almonds Sesame Sulphites*

Soup of the Day and Warm Sourdough (V)

*Gluten Milk*

**Mains**

Roast Loin of Pork, Crackling, Sage & Onion Stuffing

**served with Garlic and Thyme Roast Potatoes, Swede & Carrots Mash, Roast Parsnip & Kale**

*Gluten Celery Milk Egg Sulphite*

Chargrilled Squash Steak, Hash Brown Chips, Grilled Lettuce and Squash Ketchup (Ve)

*Sulphites*

Beer Battered Fish, Koffman Potato Chips, Tartar Sauce, and Garden Peas

 *Fish Gluten Milk*

Slow Cooked Beef Featherblade, Duck Fat Chip, Mushroom Ketchup, Peppercorn Sauce

*Milk Celery Sulphites*

**To Finish**

Seasonal Fruit Crumble, Vanilla Ice Cream(V)

*Milk Egg Gluten*

Chocolate Fudge Cake, Chocolate Ice Cream (V)

*Eggs Gluten Milk Soya*

**V = Vegetarian, Allergens in (brackets) are present within the dish.**

Please inform a member of staff of any guest’s dietary requirements to ensure there is no cross confirmation as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests’ requirements, however, please note that we cannot guarantee there would be no trace of allergens.

We Practice fair tipping which means our team receive 100% of your gratuity (after the taxman’s cut) A discretionary 12.5% gratuity will be added to your bill.