## STARTERS

Calamari	Houmous VG DF	
with sweet chilli and crème fraîche  Chicken Wings  coated in Frank's® hot sauce or salt and pepper  Soup of the Day	with crudités and grilled flatbread	
	Baked Camembert	
	with rosemary, garlic, walnut and honey,	
	served with ciabatta bread	
with a mini Hovis loaf	DASTS	
Rotisserie-Roasted Rose County Premium English Beef		13.95
served with homemade horseradish cream		
Outdoor-Reared Slow Roast Pork Belly		11.95
served with fresh Bramley apple sauce		
Rotisserie-Roasted Lamb		12.95

Mushroom, Red Lentil and Chestnut Roast V with homemade root vegetable gravy vegan option available

slow-roasted and seasoned with sea salt

Red Tractor Rotisserie Chicken

with mint sauce

All roasts served with mustard glazed carrots, red cabbage, Tenderstem® broccoli, roast potatoes, a Yorkshire pudding and rotisserie gravy

## SIDE DISHES

Baked Courgette, Sage		Shorrocks Lancashire	
and Apricot Stuffing Balls	2.50	Cauliflower Cheese V	2 50
			2.30
	/ 50	topped with crispy onions	
Cumberland Chipolatas DF	4.50		
with maple glaze			

## DESSERTS

Orange Crème Brûlée V	Sticky Toffee Pudding V
with a double chocolate cookie	with vanilla ice cream
Coconut Rice Pudding VG DF	
with rotisserie roasted pineapple	

## FOR THE KIDS

A choice of...
Roast Beef, Rotisserie Chicken or Vegetable Chestnut Roast
Includes 2 scoops of ice cream. Choose from vanilla, strawberry or chocolate

6.95

12.95

10.95



V = Vegetarian

VG = Vegan

DF = Dairy Free

Our dishes list key flavours but may not list each ingredient or allergen. To view our allergen information, please scan the QR code using a camera on your smartphone or tablet. Alternative formats are also available.

