

### Platters/Sharers

**VG** Mezze – spiced beetroot falafels, lentil pate, aubergine caponata, bbq red peppers, olives, dressed salad, focaccia **£14.50**

Antipasti – Spanish cured meats, baked camembert, mozzarella, cherry tomatoes, olives, dressed salad, focaccia **£16.50**

**V** Bread & Olives **£6.50**

**V** Garlic bread **£4.50** add toppings for **£1.00** – Cheese, Olives, Sundried tomatoes, Chorizo

### Starters

**VG** Spiced beetroot falafels, tabbouleh salad, asparagus, avocado mousse **£7.50**

**GF** Seafood & saffron risotto, root vegetable crisps **£8.25**

**GF** Creedy Carver confit duck, mango & sundried tomato salad, crispy bacon **£7.95**

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### Mains

Roast 28 day dry aged sirloin of beef **£15.95**

Roast locally farmed Old Spot pork **£14.95**

All served with a Yorkshire pudding, parsnip & celeriac puree, roasted carrots, roast potatoes, green veg, crispy onions & red wine jus

**VG** Lodge nut roast, parsnip & celeriac puree, roasted carrots, roast potatoes, green veg, crispy onions & red wine jus **£14.50**

**GF** Steak & frites, 8oz Sirloin steak, mushroom, roasted cherry tomatoes, crispy onions, béarnaise sauce **£24.95**

**GF VG** Cauliflower steak, saffron potatoes, sautéed spinach, wild mushroom & chimichurri **£14.50**

**GF** Crusted salmon supreme, crushed sweet potatoes, lemon roasted fennel, hollandaise **£16.50**

### Desserts

**GF** Vanilla & mango panna cotta, raspberry sorbet, lemon peel **£7.50**

Chocolate fondant, vanilla ice cream, preserved cherries **£7.75**

**VG GF** Spiced poached pears, mango sorbet, toasted almonds **£7.25**

Cheese & Biscuits **£9.50**



**IF YOU REQUIRE ANY ALLERGEN INFORMATION PLEASE ASK THE TEAM.**

**GF = GLUTEN FREE**

**V = VEGETARIAN**

**VG = VEGAN**