



ST GEORGE'S DAY

Join us as we celebrate our Nations heritage with a traditional English feast, English wines, beers & music from all the decades.

18:00 onwards

2 course £28.95

3 course £33.95

STARTERS

Country terrine, picalilli, cornichons

Rye bay scallops, parsnip purée, black pudding crumb

Honey roasted beetroot & goats cheese salad, hazelnuts (V/N)

MAINS

Steak & kidney pudding, creamed mash, gravy

Beef wellington, parsnip purée, red wine jus (+12)

*Whole Lemon sole, caper butter sauce, croutons, creamed spinach,
buttered Jersey royals*

Beetroot & chestnut wellington, parsnip purée, vegetable gravy (V/N)

DESSERTS

Sticky toffee pudding, vanilla ice cream (V)

Rhubarb & custard tart (V)

Fine English cheese board, biscuits, red onion chutney (V)

(V) Vegetarian

(GF) Gluten free

(Vg) Vegan

(N) Nuts

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate.