



Sunday 15th September 2019

TO BEGIN

Wild Mushroom Cappuccino with Tarragon Foam

Wholemeal Tin Loaf

Stilton & Walnut Soufflé

Red Onion & Fig Chutney, toasted brioche, baby leaf salad

Crayfish & Prawn Cocktail

Crisp Iceberg, Marie Rose sauce, Toasted Sourdough Toast

MAIN

¼ Roast Chicken Breast

Sea Salt & Rosemary Roast Potatoes, Pig in Blanket, Stuffing and Pan Gravy

Roast Beef Topside

Roast Potatoes, giant Yorkshire pudding, red wine jus

Roast Shoulder of Pork

Black Pudding, Bacon Crisp, Roast Potatoes and Apple Gravy

Goats Cheese, Wild Mushroom & Spinach Tart (v)

Roast potatoes, and Pan Gravy

PUDDING

Chocolate & Orange Delice

Jaffa Cake Ice Cream

Lemon & Lime Cheesecake

Fresh raspberry & Mint Garnish

Locally Sourced Cheese Plate

Rutland Red Leicester, Cropwell Bishop Stilton, Sharpham Brie
Grapes, Celery, Chutney & Biscuits

-oOo-

Tea, Coffee and Petit Fours £2.75 per person

FRESH, LOCAL & INNOVATIVE

£16.50 Two Courses / £19.50 Three Courses

All food is cooked fresh to order, so your patience during busy times is appreciated

DRINK SELECTION

DRAUGHT BEER

San Miguel £4.50 / £2.50

Carlsberg £4.00 / £2.50

Somersby £4.00 / £2.50

Guinness £4.00

BOTTLED BEER

Peroni £4.00

Old Speckled Hen £4.50

Doom Bar £4.50

Rekorderlig £4.50

Becks Blue £3.00

WINE BY THE GLASS

Ladera Verde Sauvignon Blanc, Chile £6.50 / £5

Vetriano Pinot Grigio Garganega, Italy £6.50 / £5

Vetriano Prosecco, Italy £6

Ladera Verde Merlot, Chile £6.50 / £5

Rowlands Brook Shiraz, Australia £6.50 / £5

Foxcover White Zinfandel, USA £6.50 / £5

Please ask for our wine by the bottle selection

VODKA, GIN & WHISKEY

Grey Goose Vodka £4

Two Birds Vodka £4

Hendricks Gin £4

Bombay Sapphire Gin £4

Haig Club Scotch £4

Buffalo Trace Bourbon £4

SOFT DRINKS

Pepsi, Diet Pepsi, Lemonade £2.50 / £1.50

Fentimans Tonic £1.50

Fentimans Juice £2.50

J20 £2.50