



1 course £12.95    2 Courses £15.95    3 Courses £19.95

### **Starters**

**Bingham Blue Cheese Salad (v) gf\***

**Classic Prawn Cocktail Sourdough - gf\***

**Creamy Garlic Mushroom Bruschetta (V) gf\***

### **Mains**

#### **Topside of Beef**

Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding and Gravy - **gf\***

#### **Belly of Pork**

Hasselback potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding and Gravy - **gf\***

#### **Herb Crusted Seabass - gf**

Served with Parmentier Potatoes, Green Beans and a Dill Sauce

#### **½ Roasted Stuffed Butternut Squash (v)**

Served with Parmentier Potatoes, Cauliflower Cheese & Gravy

#### **Cheese & ham Ploughman's**

Mixed Dress Leaves, Homemade Scotch Egg, Apple, Olives, Homemade Pickles & Crusty Bread

### **Desserts:**

**Apple & Blackberry Crumble Served with Cream**

**Cheesecake of the Day**

**Panna Cotta Served with Fresh Strawberries – gf**

**Chocolate Mousse Cake Served with White Chocolate Ice-Cream**

**Coffee a La Crème Cups Served with Chocolate Cappuccino & Tia Maria Ice Cream – gf**

**Eton Mess gf**

**Gf = gluten free    GF\* = can be made gluten free**

If you have any allergies or dietary requirements, please tell a member of staff