



Classic English Menu

Classic Menu

Starters

Classic Prawn Cocktail

Juicy prawns served on a bed of crisp lettuce with a rich Marie Rose sauce.

Leek & Potato Soup (V)

Creamy and hearty soup served with warm artisan bread.

Chicken Liver Pâté

Smooth chicken liver pâté served with red onion chutney and toasted brioche.

Tomato & Mozzarella Salad (V)

Cherry tomatoes, fresh mozzarella, basil and balsamic glaze.

Salt & Pepper Calamari

Lightly fried calamari rings served with lemon aioli.

Main Course

Roast Chicken Supreme

Herb-marinated chicken breast served with roasted new potatoes, seasonal vegetables and gravy.

Slow-Cooked Lamb Shank

Tender lamb shank braised with red wine and rosemary, served with creamy mashed potatoes and rich pan jus.

Grilled Sirloin Steak

Cooked to your preference and served with chunky chips, grilled tomato, mushrooms and peppercorn sauce.

Traditional Fish & Chips

Beer-battered cod served with thick-cut chips, mushy peas and tartare sauce.

Stuffed Portobello Mushrooms (V)

Portobello mushrooms filled with herbed breadcrumbs, goat cheese and spinach.

Vegetarian Nut Roast (V)

Traditional nut roast served with seasonal vegetables, roast potatoes and vegetarian gravy.

Desserts

Sticky Toffee Pudding

Warm sticky toffee pudding served with toffee sauce and vanilla ice cream.

Strawberries & Cream Cheesecake

Classic cheesecake with a buttery biscuit base and a delicious strawberry topping.

Chocolate Fudge Cake

Rich chocolate fudge cake served with whipped cream or custard.

Eton Mess

Crushed meringue layered with fresh strawberries and whipped cream.

Lemon Tart

Delicate lemon tart offering the perfect balance of sharp and sweet, served with raspberry coulis.

(V) Vegetarian