

2 Course - £26.5

3 Course - £30



Food Served Mon-Sat 12-2PM/6-9PM and Sunday 12-2.30pm/6-8pm

Please inform staff of any allergies, our kitchens are not allergen-free

Starters

Fresh Baines Bread ₂	1
Garlic & Lemon Olives	2.5
Homemade Soup of the Day, Fresh Baines Bread _{1,2}	
Our Own Oak Smoked Salmon, Blinis, Tarragon Cream Dressing _{3, 7, 8}	
Twice Baked Cheddar Souffle, Pesto Dressing _{2,7}	
Ham Hock Terrine, White Hart Picallilli _{2,9}	
Sweet & Sour Pork Ribs _{1..9}	

Bread is not served with the starters

Main Courses

Medium Rare Topside of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Veg, _{1, 2, 7, 4,6}	
Slow Roast Knuckle of Lamb, Roast Potatoes, Seasonal Veg _{1,7}	
Our Own Pork and Oregano Sausages, Bubble & Squeak Stuffed Jacket, Honey Roast Carrots & Parsnips, Gravy, _{1, 2, 7}	
Grilled Halibut, Butter Beans, Roast Peppers & Spring Onions, Cherry Tomatoes, New Potatoes _{2, 5, 7}	
Iberian Pork Loin, Seasonal Veg, Roast Potatoes _{1,7}	
Seared Duck Breast, Beetroot Risotto, Tender Stem Broccoli, Herb Dressing _{1,7}	
Suet Pudding of the Day, Seasonal Veg, Roast Potatoes _{1,7,2}	
V- Veggie Wellington with Butternut Squash, Lentils, Mushrooms and Cous-Cous ₂	

Children's Meals – 2 Course –Ice cream for dessert

Medium Rare Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Veg, _{1, 2, 7, 4,6} with Ice Cream for Dessert	12.50
Sausages, Roast Potatoes, Peas, Gravy, _{1, 2, 7} with Ice Cream for Dessert	10.50

Sorry we are unable to do vegetable swaps

allergy sheet available

Side Dishes

Bread, ²	1	Garlic Ciabatta, ⁷	2.5
Garlic Mushrooms, ⁷	5.5	Roast Potatoes	3
Bubble & Squeak Stuffed Jacket, ⁷	3	Honey & Thyme Roast Carrots & parsnips ⁷	3.5
Dressed House Avocado Salad, ^{2,9}	3.5	Cheesy Leeks	5
New Potatoes	4	Garden Peas	3
Tenderstem Broccoli	5	Cauliflower Cheese	5
		Broad Beans	4



Desserts

Sticky Date Pudding, Butterscotch Sauce, Liquorice Ripple Ice Cream ^{2,4,7}
Chocolate Bread & Butter Pudding, Chocolate Sauce, Clotted Cream ^{2,4,7}
Crumble of the Day with Creamy Custard or Vanilla Ice Cream ^{1,2,7}
Homemade Ice Cream: Salted Caramel, Chocolate and Raspberry Ripple or
Fruit Sorbet selection served in a Crisp Basket, ^{2,4,7}
Cheese Board; Cote Hill Blue, Lincolnshire Poacher, Colston Bassett Stilton,
Grapes, Celery and Home-made Oat Biscuits, ^{1,2,7}

Coffee/Tea

Hot Chocolate	4.5	Americano	3.25
English or Fruit and Herb Teas	3	Espresso	2.75
Liqueur Coffee	6.75	Latte	3.50
Baileys Hot Chocolate	7.5	Cappuccino	3.50

All Served with Homemade Petit Fours ^{2,7,10}