

DINNER MENU

MAIN COURSE

Rump of Lamb, Dauphinoise Potatoes, Cabbage, Peas and Glazed Carrots (GF)

Breast of Chicken, Fondant Potatoes, Spanish
Pisto(Vegetable Stew) Romesco Sauce (GF)

Cauliflower Cheese Pie (VG)

Dauphinoise Potatoes, Cabbage, Peas and Glazed

Carrots (GF)

DESSERT

Baked Lemon and Sultana Cheesecake, Lemon Curd Warm Treacle Tart, Vanilla Ice Cream, Toffee Sauce

Pre-order menu on booking

A night of good food & laughter