

Caesar Salad

11

# **Burgers\***



Wagyu Burger

#### **SIDES**



**Triple-Cooked Chips** 



**Onion Thyme Fritter** 

#### **Side Dishes**



**Sweet Potato Fries** 

9

# **Puddings**



**British Cheeseboard\*** 



Carrot Cake Cheesecake<sup>^</sup>



**Bakewell Slice\*** 



Honey-Ripple Frozen Natural Yoghurt^



**Bramley Apple Pie^** 



**Belgian Chocolate Brownie\*** 



**Classic Sherry Trifle\*** 



Melba Crème Brûlée



Plum, Rhubarb Cherry Crumble



**Sticky Toffee Apple Pudding** 

## **Signature Mains**



**Slow-Cooked Ham Hock\*** 



**Moroccan-Style Cous Cous Salad\*** 



Courgette, Carrot Chickpea Burger



**Seared Fillet of Sea Bass\*** 

#### **Sharers and Starters**



**Box-Baked Camembert\*** 



**Broad Bean Asparagus Risotto** 



**Sharing Platter\*** 



**Warm Rustic Breads** 



**Stone-Baked Flatbread** 



**Oven-Baked Button and Portobello Mushrooms** 



Prawn Lobster Cocktail^



Duo of Pâté



**Broad Bean, Spring Onion Pecorino Croquettes^** 



**Black Pearl Scallops Prawns** 

#### **Stone-Baked Pizzas\*\***



Margherita^



**Cured Continental Meats^** 



Pulled Ham and Pineapple^



Chicken and Portobello Mushroom^

## **Vintage Classics**



**Hunter's Chicken\*** 



Fish and Chips\*



**Yorkshire Ham and Free Range Eggs** 



**Roast British Chicken** 



**British Chicken Pie** 

## Why Not Share?



**Pudding Tasting Platter\*** 

## **Mini Puddings**



**Eton Mess or Classic Sherry Trifle\*** 

# **Steaks and Burgers**



7oz British Beef Burger^

# Uncategorized



Lamb Duo



**Seafood Risotto** 



**Baby Potatoes** 



**Seasonal Vegetables** 

9



**Eton Mess** 

8



**Smoked Duck Breast** 



**Dressed Side Salad** 



**Steak and Mushroom Pie** 



**8oz Rump** 



**8oz Sirloin** 



Today's Soup



10oz Ribeye



**7oz Fillet** 



Mixed Olives



**Bramley Apple Pie** 



**Liqueur Coffee** 

8