



SAMPLE MENU

Our team is dedicated in delivering the best possible dining experience whilst supporting our community by using locally sourced fresh produce from our local suppliers.

STARTERS

SPINACH & POTATO SOUP

Allergens: milk, sulphites



MAIN COURSES

BEER BATTERED COD, TRIPLE COOKED CHIPS,
BUTTERED PEAS & SHALLOT TARTAR

Allergens: fish, gluten, mustard, egg, GF available

OMELETTE WITH YOUR CHOICE OF FILLING

Allergens: egg, milk

SEASONAL SALAD



DESSERTS

LEMON SOUFFLE with RASPBERRY SAUCE

Allergens: egg, milk, gluten

PEACH & DRIED FRUIT PLATTER

Allergens: egg, milk