## 2 COURSES £24/3 COURSES £30

## APPETIZER

Cream of Tomato Soup, Fresh Crusty Bread n Butter Baked Honey \& Rosemary Camembert, Onion Chutney, Fresh Crusty Bread

Old Bay Maryland Crabcakes, with Zesty Lime Mayo
Posh Prawn Cocktail, Marie Rose sauce, Bread n Butter
Chefs Pate of the Day, Onion Chutney, Fresh Crusty Bread
Pan Fried Wild Scallops, Creamy Aspalls Cyder Sauce, Black Pudding Bon Bon
( $£ 3$ Sup)
Salt n Pepper Chicken Wings, BBQ /Blue Cheese/ Cowboy Butter Sauce

## MAIN COURSE

Today's Market Fish \& Chips, Beer Battered Fish, in - house made Chunky Chips, Peas \& Tartare Sauce
Pan Fried Seabass, Biarritz Potatoes, Asparagus, Sauce Vierge Beef \& Merlot Pie, Creamy Mash \& Rich Gravy
Chicken Breast, Creamy Leek \& Tarragon Sauce, Sauté Potatoes Confit Pork Belly, Slow cooked Shallots, Wholegrain Mustard, Lyonnaise Potatoes

Herb Crusted Rack of Lamb, Parmesan Mash, Heritage Carrots, Red Wine Jus
(£9 Sup)
28 Day Aged 10 oz Rib-Eye Steak, in - House made Chunky Chips, Roasted Tomato, Portobello Mushroom, Choice of Sauce: Blue Cheese/ Cowboy Butter/Peppercorn ( $£ 10$ Sup)

## Traditional Roasts:

Aged Scotch Sirloin of Beef / Roast English Lamb / Roast Norfolk Turkey All served with: Pigs in Blankets, Roasted Maple Glazed Parsnips, Roasties, Yorkies, Seasonal Veggies \& Rich Gravy.

## Side Dishes:

Cauliflower Cheese $£ 4.5$
Savoy Cabbage, Roasted Baby Onions \& Bacon Lardons $£ 4.5$
DESSERT
DID YOU KNOW THAT STRESSED IS DESSERTS SPELT BACKWARDS? DESTRESS A LITTLE AND HAVE A LITTLE TREAT NOW \& THEN © Apple Pie, with Custard or Cream Belgium Chocolate Pyramid

Lemon Meringue Pie
Knickerbocker Glory: Strawberry or Chocolate, you decide?
Rocky Road Chocolate Brownie, Vanilla Ice-Cream
Madagascan Vanilla Cheesecake, Clotted Cream Ice-Cream
Spotted Dick Sponge Pudding with Custard or Cream Whitmore Cheese Board: Black Bomber / Stilton / Brie Crackers, Grapes \& Real Ale Onion Chutney

