



## Starters

Chefs homemade soup of the day with bread

Chicken Liver Pate with Tomato and Onion Chutney, Melba Toast, Mixed Herb Salad

Prawn Cocktail with Marie-Rose Sauce

Deep Fried Panko breaded Brie with Sweet Chilli Jam, Herb Salad

Goats Cheese and Plum Tomato Mousse, Poached Beetroot and Herb Salad, Honey Dressing

## Main Courses

Beef and Ale Pie served with your choice of Chips or Mashed Potato

Roast Rump of Beef, Roast Potatoes, Stuffing, Pig in Blanket, Yorkshire Pudding

Roast Pork, Roast Potatoes, Stuffing, Pig in Blanket, Yorkshire Pudding

Roast Chicken, Roast Potatoes, Stuffing, Pig in Blanket, Yorkshire Pudding

Quorn Vegetarian Roast Dinner, with Stuffing, Roast Potatoes and Yorkshire Pudding(v)

Cod in a Pea Prawn and Spring Onion Broth served with Mash Potato

Lincolnshire or Quorn Sausages, Creamy Mash Potato, Red Wine Sauce and Crispy Onion Rings

## Desserts

Homemade Lemon Drizzle Cheesecake with Vanilla Ice Cream, Tullie biscuit

Homemade steamed Treacle sponge with Vanilla Custard

Local cheeses with Queens Head chutney biscuits and celery

Double Chocolate Brownie with Chocolate Ice Cream, Chocolate Sugar garnish

Apple Crumble served with Custard

**2 Courses 16.95 3 courses £19.95**

## Sandwiches

Beef and Horseradish £8.95

Ham and Mustard £8.95

Prawn and Marie Rose £8.95

Cheese and Onion or Tomato £6.95

Beer Battered Fish £9.50

all served on crispy ciabatta bread with chips and salad garnish.