



Two Courses - 22
Three Courses - 28

Act 1 – 7

Homemade Soup of the Day (ask the waitstaff for today's flavour)  
served with Petit Pain Rolls & Butter

Brie Wedges 

Two wedges of Breaded Brie served with a salad garnish and cranberry sauce

Ardennes Pâté

served with Malted Brown Toast and Chutney



The Main Event – 16.50 ( 12)

Besshill Farm Leg of Pork with Pork & Sage Stuffing Ball

or

Besshill Farm Topside of Beef & Yorkshire Pudding

or

Vegetable and Nut Roast  

Accompaniments

“Main Events” come plated with;

Roast Potatoes, Honey Roasted Parsnips, Honey & Thyme Roast Carrots,.

*Served “Family Style” on a Sharing platter;
Braised Red Cabbage, Peas, Crushed Buttered Swede,
and Cheese baked Veg (Leeks, Cauliflower or Broccoli)*

The Grand Finale – 7

Hot Sticky Toffee Pudding 

served with either Vanilla Ice cream, Clotted Cream or Custard

Hot Chocolate Brownie 

served with either Vanilla Ice cream, Clotted Cream or Custard

Hot Raspberry Bakewell Tart 

served with either Vanilla Ice cream, Clotted Cream or Custard

Apple & Cinnamon Crumble 

served with either Vanilla Ice cream, Clotted Cream or Custard

Vanilla Cheesecake  

served with Raspberry coulis and fresh berries

Madagascar Vanilla Ice Cream (3 scoops for £5) 

served with either chocolate or toffee sauce

Encore – 2.5

Americano, Latte, Cappuccino, Espresso, English Breakfast Tea

 Small appetite portion
 Vegetarian  Vegan .