

Restaurant Menu

To Start...

HOMEMADE CREAM OF ONION SOUP
With Golden Croutons

CHORIZO TART
With Mixed Salad

FILO KING PRAWN
With Sweet Chilli Dip

CRISPY WHOLE WHITEBAIT
With Mixed Leaf Salad & Tartare Sauce

CHICKEN LIVER PATE
With dressed leaves

To Follow...

ROAST TOPSIDE OF BEEF
Served with Roast Potatoes, Creamy Mash, Seasonal Vegetables, Local Cabbage, Freshly made Yorkshire pudding & Rich Pan Gravy

HONEY ROAST HAM
With Roast Potatoes & Creamy Mash

BUTTER ROAST NORFOLK TURKEY
Served with Roast Potatoes, Creamy Mash, Seasonal Vegetables, Local Cabbage, Freshly made Yorkshire pudding & Rich Pan Gravy

COD WITH TOMATO & MUSSEL SAUCE
With Leek Mash

ROAST LEG OF LAMB
Served with Roast Potatoes, Creamy Mash, Seasonal Vegetables, Local Cabbage, Freshly made Yorkshire pudding & Rich Pan Gravy

SMOKED LINCOLNSHIRE POACHER CHEESE, JERSEY ROYALS, BABY SPINACH, WINTER CHESTNUTS & BASIL CRISPY FILO ROLL
With Tomato Coulis

To Finish...

BELGIAN CHOCOLATE TORT
With Chocolate Sauce & Vanilla Ice Cream

GLAZED LEMON TART
With Raspberry Sorbet

NEW YORK CHEESECAKE
With Chantilly Cream & Mixed Berries

TOFFEE CRUNCH BLONDIE
With Jaffa Cake Ice Cream

BAKED NORMANDY APPLE TART
With Cinnamon Ice Cream

ONE COURSE £10.95 TWO COURSE £13.95 THREE COURSE £16.95
CHILDREN (UNDER 12) £7.50 / £9.50 / £12.50

We use local suppliers wherever possible, ensuring that only the best and finest ingredients are used to prepare your meal.

All our dishes are homemade and freshly prepared by our team of quality chefs.

