



FULL 4 COURSE £23.50

MAIN COURSE £15.95

12.30 - 3PM

STARTER

Soup of the Day Wheaten Bread (V) 2,7

Crispy Calamari Black Garlic Aioli 1,3,4,9

Prawn Cocktail Shredded Iceberg | Homemade Marie Rose sauce | Green apple 1,3,4,9

Chicken liver & Foie Gras Parfait Onion marmalade | Brioche 2,4,7,14

Home cured Gin & Beetroot Salmon Pickled cucumber | Soda bread 2,5,7,9,1

Caesar Salad Baby Gem | Caesar Dressing | Bacon | Croutons | Parmesan 2,4,7,9

MAIN COURSE

Roast Sirloin of Beef Creamed Potato, Roast Potato, Yorkshire Pudding & Roast Gravy 1,2,4,7

Half Roast Lemon Thyme Chicken Fries | Mushroom sauce 1,7

Fillet of Salmon Herb Crushed Potatoes | Leek | Tomato | Herb Cream 1,5,7,14

Sugar Pit Cured Pork Apple puree | Braised Sweet cabbage | Champ 1,7,9,14

Veef Burger Iceberg Lettuce | Dill Pickle | Vegan Burger Sauce | Fries 2,9,14

ADDITIONAL SIDES £3.50

Seasonal Vegetables

Tomato and Shallot Salad 9,14

New Potato | Herbs | Sea salt

Pomme Dauphinoise 7

Onion Rings 2,13,14

Triple Cooked Chips 13

Corick Champ 7

Mash 7

Skinny Fries 13

DESSERT

Cheesecake of the Day 2,7

Sticky Toffee Pudding | Bourbon Vanilla Ice Cream 2,4,7

Chocolate Brownie | Cointreau Chocolate Sauce | Vanilla Ice Cream 2,4,7

Pavlova | Winter Berries | Chantilly Cream 1,4

TEA & COFFEE

ALLERGENS 1 - Celery | 2 - Cereals containing gluten (inc wheat, rye, barley, & oats) | 3 - Crustaceans | 4 - Eggs | 5 - Fish | 6 - Lupin | 7 - Milk | 8 - Molluscs (such as mussels & oysters) | 9 - Mustard | 10 - Nuts | 11 - Peanuts | 12 - Sesame Seeds | 13 - Soybeans | 14 - Sulphur Dioxide & Sulphites