

Lunch £17.95 (Tues-Sat), Evening Dinner £22.95, Sunday Lunch £20.95

Starters

Homemade Leek & Potato Soup Served with a Warm Bread Roll

Three Cheese & Basil Parcel with Homemade Chutney & Salad Garnish

Galia Melon with Seasonal Berries Topped with Refreshing Sorbet

Classic Prawn Cocktail with Marie Rose Sauce, Buttered Brown Bread & Salad Garnish

Chicken Liver & Bacon Terrine with a Homemade Chutney & Melba Toast

Mains

Pan Fried Hake Fillet on a Leek Mashed Potato, Buttered Green Beans & Parsley Sauce

Chicken Breast with Tarragon Sauce with Roast Potatoes & Vegetables

Roast Beef with Yorkshire Pudding, Red Wine Gravy, Roast Potatoes & Vegetables

Slow Roasted Shoulder of Lamb with Roast Potatoes, Seasonal Vegetables & Light Jus

Asparagus & Shallot Risotto with Salad Garnish & Parmesan Shavings

Desserts

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Eton Mess, Crushed Meringue with Strawberries & Cream

Caramelised Lemon Tart with Raspberry Puree & Crème Fraiche

Treacle Tart served warm with Homemade Custard

Selection of Wallings Ice Creams

Tea / Coffee & Mints