



NOVEMBER 2020 MENU – 2 COURSES FOR £14.00
(available every day)



MUST BE PRE ORDERED

MAIN COURSE

Slow Roasted Pork Belly with
Celeriac and Pear Mash served
with Tender Stem Broccoli and
Peas

OR

Minted Lamb Shank served with
Creamy Mash, Swede and Carrot
and Sugar Snaps

OR

Beer Battered Cod with Tartare
Sauce served with Triple Cooked
Chips and Peas

OR

Chicken and Ham in a White
Wine Sauce Topped with Puff
Pastry Lid served with Chive
Mash and Green vegetable
Medley

DESSERTS

Honeycomb Cheesecake served
with Vanilla Ice Cream

OR

Warm Chocolate Brownie served
with Raspberry Coulis and Ice
Cream

OR

Fruit Pie served with Custard,
Cream or Ice Cream

OR

Pecan Waffles with Caramelised
Bananas served with Ice Cream

Tea or Coffee