

Large Party Menu Selector 10+ Guests

All main courses are served with chips & seasonal vegetables, unless otherwise stated

STARTERS

Cheesy Garlic & Herb Ciabatta £3.55

Chef's Homemade Soup (GF) £5.25

Served with a wedge of crusty bread

Duck & Pork Terrine (GF) £6.25

With cranberries & Pistachio, accompanied with a spiced apricot chutney

Thai Style Fishcakes (GF) £5.95

Finished with gin pickled cucumber

Whole Portabella Mushroom £5.85

Filled with cream cheese & garlic button mushrooms

MAIN COURSE

Homemade Steak & Ale Pie £12.25

Individually baked and filled with succulent pieces of steak cooked in our cask ale, encased in shortcrust pastry

Homemade Lasagne* £11.95

Minced steak in a tomato bolognese sauce, layered with pasta & topped with a cheese sauce served with a dressed salad, homemade chunky chips & garlic ciabatta

Crispy Roast Duck (GF) £17.25

Half a duck served with a rich orange & port sauce

Lamb Shoulder £19.95

Approx 800g slowly cooked & served with a minted lamb gravy

Baked Halibut (GF) £16.50

Accompanied with a pea mousse, sauce vierge served on bed of prawn risotto

Chicken Breast Fillet (GF) £13.95

Stuffed with chorizo, mozzarella & sundried tomato & served with roasted garlic mash & pesto dressing

Thyme Roasted Plum Tomato & Apple Compote Tart (GF) £11.95

Topped with roasted red peppers

Cannon of Beef (GF) £16.95

Served with shredded beef cheek & dauphinoise potatoes

12oz Lakeland Ribeye Steak (GF) £20.95

Served with homemade chunky chips, vine tomatoes, caramelised shallots & greens