



RESTAURANT MENU SEPTEMBER 2022

MAINS

Beef Shin & Ale Pie
Baked Sea Trout
Honey Roast Gammon
Moroccan Spiced Chickpea and Sweet Potato Tagine

Please note: every Sunday matinee Roast Beef replaces Honey Roast Gammon and includes Yorkshire Pudding.

SIDES

Skin on Roasted Potatoes with Sage and Red Onion
Steamed Broccoli Florets with sautéed leeks
Honey Roasted Carrots with Black Onion Seeds
Vegetarian Gravy
Mixed Leaves with French Vinaigrette
Chilli and Mint Yoghurt
Roast Beetroot, Blackberry and Feta Salad

DESSERTS

Lemon Posset, Mango and Passion Fruit,
Meringue Topping
Dark Chocolate Gateau with Vanilla Ice Cream
Bread and Butter Pudding with Custard
A Selection of Local Cheeses, Grapes, Celery,
Chutney and Biscuits

For any allergen or vegan information please
call (0118) 969 8000 or ask your waiter.