



SEPTEMBER 2022 RESTAURANT MENU

MAINS

- Beef Shin & Ale Pie DF
Baked Sea Trout with Sauce Vierge GF DF
Honey Roast Gammon GF DF
Moroccan Spiced Chickpea and
Sweet Potato Tagine GF DF

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

DESSERTS

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

GF = Gluten Free, DF = Dairy Free
For any allergen or vegan information please
call (0118) 969 8000 or ask your waiter.