



THERES NO PLACE LIKE HOME

1 COURSE £21.95**2 COURSES £26.95****3 COURSES £31.95**

STARTERS

SOUP OF THE DAY

Please ask your server, served with rustic bread and butter **V (GF)**

HONEY SIRACHA CHICKEN WINGS

Coated, topped with sesame seeds **(GF)**

LAMB MEATBALLS

Coated in a katsu curry sauce, topped with pickled onions and tzatsiki

GARLIC MUSHROOMS

Served in a rich cream sauce, served with Ciabatta **V**

HOME ROAST

ROAST BEEF

ROAST TURKEY

GLAZED GAMMON

TRIO ROAST (+£4 SUPPLEMENT)

Slices of Turkey, Glazed Gammon & Roast Beef

LAMB SHANK (+£6 SUPPLEMENT)

HOME-MADE NUT ROAST

All of our roasts are served with roast potatoes, carrot and swede mash, honey roasted parsnips and carrots, buttered cabbage, tender-stem broccoli, pork, cranberry & walnut stuffing. Yorkshire pudding and HOME-made gravy

SIDES

THREE MEAT PLATTER	Slices of Roast Turkey, Roast Beef & Glazed Gammon	£9.95
MIXED VEGETABLES	Tenderstem broccoli, honey-glazed parsnips, & carrots, buttered cabbage V	£5
CAULIFLOWER CHEESE	Cauliflower cheese gratin with a crispy cheese top V	£5
CREAMED PETIT POIS & PANCETTA	In a rich cream sauce	£5
HOME-MADE ROAST POTATOES	Cooked in goosefat (Vegan option available)	£4
YORKSHIRE PUDDING	Proper Yorkshire Pudding V	£2.50
HOME-MADE GRAVY	For the Gravy lovers (Vegan options available) Ve (GF available)	£2.50

PLEASE SEE SPECIALS BOARD FOR DESSERTS