



SET MENU ONE

Two course £25 Three course £30

Soup of the day served with warm crusty bread. (V)

Button mushrooms in a garlic & herb cream sauce served on griddled ciabatta. (V)

Chicken liver & wild mushroom pate, fruit chutney & toast.

Garlic, herb & cheese ciabatta with balsamic leaf salad.

x—x

Roast of the day with all the trimmings. Vegetarian option also available. (V)

Beef lasagne served with dressed salad & griddled garlic bread.

JW Lee's beer battered cod & chips with mushy peas and tartare sauce.

Pork & leek sausage, mash and sticky onion gravy.

Vegetarian sausage, mash and savoury onion gravy.

Cheese & onion pie with hand cut chips & baked beans. (V)

x—x

Sticky toffee traybake with vanilla pod ice cream.

Summer berry & clotted cream eton mess.

ALLERGEN INFORMATION IS AVAILABLE... PLEASE ASK IF NEEDED

Our meals are prepared in an area where allergens are present, whilst we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are 100% allergen free.



SET MENU TWO

Two course £30 Three course £35

Soup of the day served with warm crusty bread. (V)

Chicken liver & wild mushroom pate, tomato, fruit chutney & toast.

Prawn & Marie rose cocktail with wholemeal bread.

Button mushrooms in a garlic & herb cream sauce served on griddled ciabatta. (V)

x—x

Rump steak (8oz), with hand cut chips, watercress served with a peppercorn sauce.

Braised brisket cottage pie served with buttered carrots & peas.

Baked salmon, sat on saffron potatoes, chorizo, garlic & tomato.

Steak, mushroom & ale pot pie, hand cut chips & gravy.

x—x

Sticky toffee pudding served with custard or vanilla pod ice cream.

Woodland fruit cheesecake served with fresh berries & cream.

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