

THREE COURSES - £30 TWO COURSES - £25

Including tea or coffee to finish

TO START

Roasted red pepper, butternut squash & harissa soup with Hobbs House seeded baguette (v)Oak smoked salmon & dill pâté with toasted sourdough & lemon vinaigrette dressed watercress

Heritage tomatoes, torn mozzarella, basil oil & micro basil leaves (v)

THE MAIN EVENT

Roast topside of beef served with Yorkshire pudding, crispy roast potatoes, seasonal vegetables, & a rich roast gravy

Garlic & thyme roasted breast of chicken, sage, onion & smoked bacon stuffing, crispy roast potatoes, seasonal vegetables, & a rich roast gravy

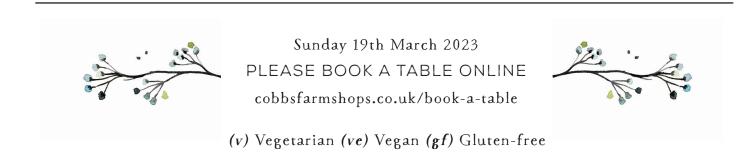
Butternut squash, mushroom & spinach Wellington served with crispy roast potatoes, vegetarian sage gravy & braised red cabbage (v)

TO FINISH

Apple crumble tart served with creamy custard or vanilla ice cream

Sticky toffee pudding served with a rich toffee sauce & vanilla ice cream

Blackberry & almond bakewell tart served with creamy custard or vanilla ice cream



ALLERGENS - please speak to a member of staff with any concerns or queries regarding allergens. Our kitchen cannot guarantee that any food item we make is 100% free of any specific allergen.