

## Proposed Menu for 18<sup>th</sup> August 2024

### Mains

#### Roast Beef

with roast potatoes, Yorkshire pudding & vegetables

#### Cod fillet (GF)

with pesto crust. buttered new potatoes, baby vegetables  
and a tomato concasse cream sauce

#### Stuffed Pepper with Mediterranean Risotto(GF)(V)(VE)

served with a tomato & basil sauce

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### Desserts

#### Eton Mess

with strawberries

#### Baileys Cheesecake (V)

with cointreau cream, finished with popping candy

#### Lemon Sherbet Crème Brulee (GF)(V)

with shortbread biscuit

2 course - £28.95 per person

Our dishes can be adapted: GF—Gluten Free / V—Vegetarian / VE—Vegan

Please inform your server when placing your order

*We use a large number of ingredients in our kitchen for this reason please inform  
a member of staff of any food allergies*