

***To begin.....***

Soup of the day, warm breaded roll & butter (Ve/V) £5.95

Chicken liver pate, served with farmhouse toast, Grove chutney (GF) £6.75

Grilled goats cheese, pear & walnut salad, drizzled with a balsamic glaze (GF) £6.95

Grilled Scallops wrapped in smoked bacon, served with a creamy bacon and garlic sauce, pea shoots (GF) £8.75

***Antipasti Sharing Board***

Salami, bresaola & Prosciutto, topped with sun-dried tomatoes, olives and bocconi, balsamic vinegar olive oil pea shoots and Crostini (GF) £9.50 per person

***To continue.....***

Roast sirloin or topside of beef, homemade Yorkshire pudding, roasted potatoes rich gravy, seasonal vegetables £11.95/£9.95

Roasted loin of pork, sage and onion stuffing, crackling, roast potatoes, gravy, seasonal vegetables £11.95/£9.95

Homemade vegetable and lentil roast, roasted potatoes, sage and onion stuffing  
Vege gravy, seasonal vegetables £11.95/£9.95

Classic beer battered catch of the day, triple cooked chips, crushed minted peas & homemade tartare sauce £13.50/£11.50

Butchers beef burger, bacon/cheddar or blue cheese, toasted brioche bun, shoestring fries, garnish & house chutney (GF) £13.50

Classic 5 bean vegetable chilli served in a half roasted butternut squash topped with a cooling sour cream with crisp salad (Ve/V/GF) £10.50

“Proper pie” of the day, parsnip and horseradish mash, tender stem broccoli and gravy £13.50

Allotment burger topped with goats cheese, Grove’s chutney, shoe string fries, garnish (V) £11.95

***To conclude..... All £6.25***

Triple chocolate brownie, dark chocolate sauce, fresh raspberries

New York baked cheese cake, fresh strawberries, clotted cream ice-cream

Classic mini fresh fruit pavlova filled with Chantilly cream & forest fruits

Classic Tarte au citron raspberry coulis lemon sorbet