

Meat Main Courses

Roast Sirloin of Beef with Yorkshire Pudding & Roast Gravy	£22.00
Rib of Beef Glazed with Onions, Mushrooms, Tomato and Tarragon Jus	£21.00
Traditional Roast Chicken Crown with Bacon Roll, Bread Sauce and Roast Gravy	£17.25
Pot Roast Breast of Chicken Strewn with Mushroom, Button Onions, Cherry Tomato and Parsley Jus.	£17.25
Traditional Roast Turkey, Chestnut Stuffing, Bacon Roll Chipolata & Roast Gravy	£18.00
Marinated Roast Rump of Lamb, Rosemary & Garlic Jus	£19.00
Roast Loin of Pork with Honey Glazed Apples & Pears in a Calvados & Sage Sauce	£16.75
Braised Lamb Shank, Roasted Root Vegetables & Braising Juices	£18.00
Roast Duck Breast, Apple Tart, Blackberry and Red Wine Jus	£21.00
Confit Belly of Gloucester Old Spot Pork with a Sage Jus	£16.75
Slow Roasted Shoulder of Lamb with a Capsicum, Garlic and Basil Jus	£17.50
Venison & Wild Boar Sausage with Champ Mash, Caramelised Onion and Juniper Berry Sauce , Grilled Bacon	£17.50
Slow Roasted Gammon Hock with Sweet Mandarin Glaze, Confit Pineapple	£16.75
Rack of Pork with Apricot, Walnut and Sage Stuffing on a Cider Cream Sauce	£17.25
Poached Salmon Fillet with Champagne Veloute Sauce, Button Mushrooms, Tomato and Dill	£17.50
Baked Cod Fillet on a Basil Provencal Sauce with Tapenade Bread Crust	£18.00
Sautéed Monkfish Croustade with Spinach, Leeks, Mussels and Saffron Sauce	£24.00
Slow Braised Beef Bourguignon	£17.25