



MENU APRIL

BREAD

Trio of Breads £2.95

STARTERS

Fresh crab served on a bed of crisp lettuce
with marinated celeriac and grapefruit dressing (GF) * £5.60

Garnetts Pork terrine with a homemade piccalilli and fresh bread £5.75

Brûléed goats cheese served with a caramelised red onion chutney (GF) * £4.95

MAINS

Roast Lamb Shank served on a bed of potato purée
with a red wine, rosemary and balsamic sauce £17.99

Trio of Garnett's pork, roasted, belly and pulled with an apple crisp (GF) * £14.95

Cod fillet on a bed of marinated tomatoes served with a lemon thyme butter (GF) * £14.99

Filled roasted peppers with mushrooms on a bed of garlic wilted spinach
with a fresh herb dressing (GF)* £13.99

All mains are served with a seasonal selection of vegetables and a potato fondant

PUDDINGS

Orange infused bread and butter pudding (Chefs signature dish!) £5.95

Snug Trio of small puddings – Coffee panna cotta, tea posset, chocolate mousse £ 6.95

Homemade lemon tart £ 5.50

* (GF) – Gluten Free

– Selection of teas and coffees, wines, beers and soft drinks available see wine/drinks menu

We try as far as possible to satisfy any special dietary needs.

Please ask your server for allergy information

Service is not included and is solely at your discretion.