



TO START
Soup of the Day 6

Parma Ham Salad 7
Melon, Smashed Avocado, Mint Dressing

Monkfish Tail & King Prawn 7
Citrus & Samphire Salad, Caper Aioli

Heritage Tomato Salad 7 (V)
Mozzarella, Pesto Dressing, Toasted Pine Nuts

**(Last 3 Starters Can Be made Into a Salad With New Potatoes For Main Course
These Will Cost 12)**

MAIN COURSE

Jeary's Roast Sirloin of Beef 16
Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding and Red Wine Gravy

Graves Roast Slow Pork Shoulder 16
Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding and Red Wine Gravy

Asparagus & Courgette Wellington 14 (v)
Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding and Veggie Gravy

Grilled Mackerel 16
Charred Gem, Tomato Salsa, Crispy Capers, Soda Bread

DESSERT

Chocolate Fondue Pot 7
Sharrington Strawberries, Banana, Marshmallow

Cold Set Apple Crumble 7
Toffee Ice Cream

Treacle Tart 7
Vanilla Ice Cream, Frozen Raspberries

Local Cheese 10 Frozen Grapes, Pickled Celery, Sweet Mustard Chutney & Soda Bread

Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee, Cherry (Gf)) 1.50 per scoop

Selection of Sorbet - Blood Orange, Lemon, Mango, Raspberry (Gf,Df) 1.50 per scoop