



# MAINS

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## **'COQ AU VIN' - £12.75<sup>+VAT</sup>**

breast of chicken marinated in red wine & with a mushroom, bacon, baby onion & herb sauce, rosti potato

## **SUFFOLK PORK LOIN STEAK - £12.75<sup>+VAT</sup>**

herb roasted chateau potatoes, braised red cabbage, homemade apple sauce, English cider jus

## **SIRLOIN OF BEEF - £17.00<sup>+VAT</sup>**

thick cut, Yorkshire pudding, herb roasted chateau potatoes, thyme & rosemary jus, horseradish sauce

## **SLOW COOKED BARBURY DUCK LEG - £14.00<sup>+VAT</sup>**

confit duck leg, Dauphinoise potatoes, thyme & orange jus

## **PESTO & PARMESAN CRUSTED SALMON SUPREME - £15.00<sup>+VAT</sup>**

tarragon hollandaise sauce, buttered new potatoes

## **RUMP OF LAMB - £17.00<sup>+VAT</sup>**

light rosemary & redcurrant jus, Dauphinoise potatoes, parsnip crisps, mint sauce

## **SLOW ROASTED PORK BELLY - £13.00<sup>+VAT</sup>**

roasted belly of pork, braised red cabbage, Dauphinoise potatoes, homemade apple sauce, English cider jus

## **ROASTED BREAST OF CHICKEN - £12.75<sup>+VAT</sup>**

mushroom & tarragon cream sauce, garlic & red onion roasted chateau potatoes

## **BLADE OF BRAISED BEEF - £14.00<sup>+VAT</sup>**

braised for 5 hours, bourguignon sauce, rosti potato, horseradish sauce

## **SLOW ROASTED LAMB SHANK - £16.00<sup>+VAT</sup>**

red wine & rosemary jus, champ potatoes, parsnip crisps, mint sauce



# VEGETARIAN MAINS

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**BAKED GNOCCHI IN TOMATO & BASIL SAUCE (V) - £12.50<sup>+VAT</sup>**

layered with courgette & aubergine with a cheddar topping

**FETA, SPINACH & CAMELISED FILO PARCEL (V) - £12.50<sup>+VAT</sup>**

ratatouille, new rissolee potatoes

**WILD MUSHROOM STROGANOFF (V) - £13.00<sup>+VAT</sup>**

white wine, onion & parsley sauce, basmati rice