

Breakfast Options

- Bacon roll with tea or coffee
- Traditional Full English breakfast option available at an additional £ 4 per person

Light Lunch Options

- Hand carved ham, two soft fried eggs and chips
- Beef and vegetable pasty, chips and beans
- Succulent Kings Farm pork sausages, mashed potato, peas and rich onion gravy
- Shepherd's pie topped with a cheesy potato mash and buttered seasonal vegetables

Two/Three Course Lunch or Dinner Options

Starters

- Garlic field mushrooms en croute
- Grilled goats cheese, caramelized onion and beetroot with ciabatta
- Freshly prepared soup with crusty bread and butter
- Coarse clubhouse pate with onion chutney and toasted crostini

Main courses

- Baked fillet of salmon served with new potatoes, vegetables and a salsa verde
- Slow braised steak, ale and mushroom pie, with creamy mashed potato, buttered Savoy cabbage and carrots
- Supreme of chicken with a mushroom and white wine sauce, new potatoes and buttered vegetables
- Chefs curry, served with braised rice and naan bread

Desserts

- Belgian chocolate tart with honeycomb ice cream
- Bramley apple pie served a rich custard sauce
- Traditional bread and butter pudding, vanilla custard
- Chef's cheese cake with a berry compote
- Vanilla infused crème Brule

All two and three course meals include tea or coffee and mints