

Voters Sunday 30<sup>th</sup> March

Main course £16.95

Two courses £20.95

Three courses £24.95

Starters

Minted pea soup (v) (ve) with warmed bread and pea shoots

Copt Hill prawn cocktail

Tandoori marinated chicken

Creamy garlic mushrooms with toasted ciabatta

Main Courses

All of our roasts are served with mashed potato, swede mash, honey roasted carrots and parsnips, seasonal vegetables and gravy

Choose from:

Roast brisket of beef, roast belly pork, roast chicken or upgrade to a roasted leg of lamb for an additional £4.00

Feeling hungry?

Enjoy a trio of roast beef, roast belly pork and roast chicken for an additional £2.00

Poached fillet of salmon

with Moroccan cous cous and green vegetables

Carrot & spiced marmalade wellington (v) (ve) served with traditional vegetables

Traditional scampi with hand cut chips and garden peas

Jessers

Copt Hill eton mess

fruit, whipped cream and meringue

chocolate brownie torte (v) (ve) with Vegan ice cream

Lemon tart

A selection of ice cream

please ask your server for today's selection

**Dietary Information** 

(v) Vegetarian (ve) Vegan

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition, our products may be processed in facilities that process nuts and peanuts. Whilst every effor has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment