

Starter

VG / V Soup of the day

Chefs homemade soup of the day served with warm ciabatta

Cockle & Bacon Gratin (£4.50 supplement)

Cockles and smoked bacon bound in a creamy sauce & a gratinated topping served with toasted bloomer bread

GF / VG Panisse with Harissa Mayonnaise

Chickpea fritters delicately fried and served with a rocket salad and a spicy harissa mayonnaise dip

VG Hummus & Toasted Flatbread

Smooth and mellow hummus with warm toasted pitta bread

GF Chorizo in Red Wine & Honey (£ 4.50 supplement)

Smokey, spicy spanish sausage in a contrasting honey & red wine sauce

Main

Roast topside of beef

 $with\ Yorkshire\ pudding,\ duck\ fat\ roasties,\ roast\ parsnip\ and\ root\ veg\ puree\ served\ with\ steamed\ greens$

Roast turkey breast

rolled in herb stuffing & wrapped in bacon, duck fat roasties and roast parsnip and apple sauce served with steamed greens

Vegan chestnut and cranberry roast

with roast potatoes, roast parsnip and root veg puree served with steamed greens

Bay Burger

A staple favourite made with locally sourced burgers topped with cheese & bacon in a soft brioche bun served with homemade chips

Beer Battered Cod & Chips

Served with garden peas, tartar sauce, homemade chips & lemon wedge garnish

Dessert

Homemade Sticky Toffee Pudding

Big and bold favours of chef's sticky toffee pudding served with a complimenting honeycomb ice cream

Millionaire Pot Au Chocolat

Decadent chocolate served with a warm salted caramel sauce and crushed shortbread

GF Crema Catalana

A velvety, orange scented set cream with a torched sugar topping & served with a berry compote

Ice Cream Sundae

Served with two scoops of either vanilla, strawberry, or chocolate ice cream, drizzled in sauce and topped with cream

VG Fruit Sorbet

A bright and refreshing sorbet

Main Course £19.75 | Two Courses £26.75 | Three Courses £33.75

Children 12yrs & under

Main Course £14.75 | Two Courses £21.75 | Three Courses £25.75

All prices are ${\mathfrak L}$ Sterling and include VAT at the current rate

V - Vegetarian | VG - Vegan | GF - Gluten Free