



VARSITY MENU

2 COURSES £18.50 • 3 COURSES £23.00

STARTERS

SOUP OF THE DAY *home-made and served with fresh crusty bread*

SLOW ROASTED PEPPERS *with tomatoes, garlic and fresh basil*

HAM HOCK TERRINE *with Piccalilli and toasted ciabatta*

CRAB AND AVOCADO SALAD *crab meat with crème fraiche, a touch of lemon and parsley served with dressed mixed leaves and ripe avocado*

MAIN DISHES

SLOWLY BRAISED PORK *with black pudding and crisped bacon served with mashed potato and sage gravy*

GRILLED CHICKEN *topped with prosciutto and taleggio cheese with hollandaise and chips*

SALMON SALAD *kiln cured salmon with dressed mixed leaves, spring onions, butternut squash, roasted beetroot and crème fraiche*

STEAK FRITES *6oz prime sirloin served with a lemon, parsley and peppercorn butter, watercress and chips*

WHOLE BAKED SEA BREAM *with lemon and ginger served with wilted spinach and new potatoes*

ROAST MEDITERRANEAN VEGETABLE TART *with shallot and thyme pastry, black olive tapenade and fresh rocket*

PUDDINGS

STICKY TOFFEE PUDDING *with a rich toffee sauce and clotted cream*

BREAD & BUTTER PUDDING *made with brioche*

PROFITEROLES *with a warm chocolate sauce*

APPLE PIE *with custard*

SOME OF THE DISHES MAY CONTAIN NUTS

If you would like any further nutritional information on any of our dishes, please speak to your server.

An optional service charge of 12.5% will be added to parties of 5 or more, which goes directly to the team who serve you.