



# VARSITY MENU

2 COURSES £17.50 • 3 COURSES £21.50

## 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 10% will be added to parties of 5 or more, which goes directly to the team who serve you.