

# PRIVATE HIRE MENUS

## ... SET MENU 2 ...

### STARTERS

Goats cheeses croquettes with roasted beetroot salad  
Cured salmon and prawn cocktail (GF)\*  
Devilled lamb kidneys on toasted sourdough  
Chicken liver parfait with toasted brioche and onion marmelade

### MAINS

Calves liver with creasy mash, bacon and onion gravy (GF)  
Beer battered fish and chips, tartare sauce and mushy peas  
Vegetable lasagne, garlic bread, rocket and parmesan  
Steak and ale pie, creamy mash and seasonal vegetables

### DESSERTS

Sticky toffee pudding with vanilla ice cream  
Lemon tart with lemon sorbet  
Apple and rhubarb crumble with custard  
Cheeseboard with crackers (GF)\*

**TWO COURSES £25**

**THREE COURSES £30**

*If you have any allergies, please state when ordering. GF & vegan options available on some dishes. GF\* = can be gluten free*