

TO START

SOUP (V) (VE) (GF)

Soup of the day served with crusty bread

SOUFFLE (V)

Twice baked Swiss cheese souffle served with crusty bread

BELLY PORK

Belly pork fritters & crispy black pudding served with peppercorn sauce

MAINS

WHINSTONE BURGER

Homemade beef burger topped with bacon and Emmental cheese in a white bun with gem lettuce, tomato and burger sauce. Served with fries, salad and coleslaw

TAGINE (VE)

Chickpea, lentil, butternut squash and roasted peppers in a rich tomato sauce served with a Moroccan spiced cous cous

CHICKEN PIE

Hand crafted chicken and leek short crust pie served with peas, homemade chips and gravy

RISOTTO (GF)

Smoked haddock, pea and leek risotto made with Arborio rice, white onion puree and Parmesan cheese topped with a poached egg

TO FINISH

BROWNIE (V)

Chocolate orange brownie served with white chocolate ice cream

YOGHURT (GF)

Baked vanilla yoghurt served with a forest fruit compote

TREACLE TART (V) (VE)

Treacle tart served with blueberries and vanilla ice cream

TWO COURSE £18.50 | THREE COURSE £22