

## **Starters**

Homemade soup of the day\*GF

£7.95

Goats cheese Croquets with balsamic roasted cherry tomatoes & grapes, granola crumb V GF £9.75

**Battered Cauliflower bites** with sweet chili mayonnaise V GF £7.50

**Homemade duck liver and orange pate** & our rustic toast \*GF £9.45

**Deep fried battered king prawns,** bittersweet onions and dip GF £9.45

The Wyvill Prawn Cocktail £9.75

# **Sides**

Chips V GF

Skinny Fries V GF

Sweet potato fries V GF

Cauliflower cheese V \*GF

Spiced sticky red cabbage V GF

£4.50 each

# **Main Courses**

Roast Sirloin of beef, served with roast potatoes, and Nigel's Yorkshire puddings

£19.95

#### Roast pork

with Crispy crackling, apple sauce, sage and onion stuffing, roast potatoes and Nigel's Yorkshire pudding £18.95

Leg of lamb roasted with rosemary thyme and garlic, served with roast potatoes, and Nigel's Yorkshire pudding £18.95

Roast chicken breast,

with sage and onion stuffing, roast potatoes and Nigel's Yorkshire puddings £18.95

Fresh cod in crispy batter, proper chips and Yorkshire man's peas GF £18.95

Pan fried fillet of seabass with lemon butter and caper sauce GF £18.95

Grilled celeriac steak with vegetarian peppercorn sauce V \*GF £16.75

## **Super Hungry?**

Double up on your choice of meats, see Vic for options

See Our board for a selection of homemade Desserts

\*\*\*Please State Any Allergies When Ordering\*\*\*

V- Vegetarian, GF – gluten free, \*GF - can be made gluten free