



# ST. GEORGE'S DAY



*Wednesday 23<sup>rd</sup> April*

## To Begin

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**Whipped Duck Liver Parfait**, *with pub chutney and toast.* 10.00

**Gin Cured Salmon**, *lemon creme fraiche, capers, pickled shallot & dill oil.* 10.00

**Vegetable Soup**, *with crusty bread.* 6.95

## The Main Event

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**“The Queen Elizabeth II” The Longest Reigning Monarch**

*Coronation Chicken, new potatoes & salad.* 17.00

**“The Duke of Wellington” Victorious at Waterloo 1815**

*Beef & Ale Pie, buttered greens, mash potato & gravy. (Veg option Wild Mushroom and Lentil Pie)* 18.00

**“The Admiral Horatio Nelson” Greatest Naval Commander in English History**

*Beer Battered Fish & Chips, crushed peas, lemon, tartare sauce (gf, df).* 18.00

**“The St. George” The Patron Saint of England**

*‘Toad in the Hole’, Lincolnshire sausage with mash, buttered greens & red onion gravy.* 17.00

**“The Alfred the Great” King of the Anglo Saxons**

*Baked Cauliflower, topped with ratatouille and field mushrooms (ve).* 17.50

**“The Knights of the Round Table” The Myth and Legend**

*Sharing Surf & Turf, 16oz sirloin steak and king prawns with chips, onion rings, mushrooms and tomatoes (gf).* 55.00

## To Follow

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**Traditional Sherry Trifle** 8.00

**Apple Crumble**, *with custard.* 7.95

**Chocolate Fondant** 9.00

Available at Lunch and Dinner

*Please inform a member of staff of any allergies or dietary requirements, (v) vegetarian, (ve) vegan, (gf) gluten free, (df) dairy free. All prices include VAT.*