

HIGH TEA MENU

SUNDAY 12PM-6PM £23.95 PER PERSON

V

PLEASE ASK SERVER FOR ALLERGEN ADVICE V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'

TO START

TEA OR COFFEE
TOAST, BUTTER AND JAM

MAIN EVENT

ROAST OF THE DAY GFO
ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING,
RED WINE GRAVY

 $\begin{array}{c} \text{DEAN PARK FISH \& CHIPS} \\ \text{BATTERED HADDOCK, CRUSHED PEAS, TARTAR SAUCE, LEMON AND} \\ \text{BEEF FAT CHIPS} \end{array}$

MIXED GRILL GFO

BACON, CHARGRILLED CHICKEN, CHIPOLATAS, MUSHROOM,
ROASTED TOMATO, CHIPS & FRIED EGG
ADD FLAT IRON £4.89

HERB CHICKEN SCHNITZEL GFO
GARLIC POTATOES, HISPI CABBAGE, BURNT ONION & ROASTED
CHICKEN SAUCE

 $\begin{array}{c} \text{MACARONI CHEESE} \\ \text{3 CHEESE MACARONI WITH GARLIC BREAD AND BEEF FAT CHIPS} \end{array}$

 $\begin{array}{c} \text{SLOW COOKED SHORT RIB} \\ \text{HORSERADISH MASH, CHARRED TENDER STEM \& RED WINE SAUCE} \end{array}$

TO FINISH

CHEFS SELECTION OF CAKES & SCONES WITH HOMEMADE JAM & CLOTTED CREAM

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