

Easter

MENU

benedicts

2 COURSE - £22

3 COURSE - £26

STARTERS

Cream of Vegetable Soup

Crusty roll, proper butter

Chicken and Bacon Caesar

Crispy smoked streaky bacon, chicken, croutons, parmesan, baby gem, homemade Caesar dressing

Cheesy Garlic Bread

Dressed rocket, garlic mayo

Benedicts' Salt & Chilli Chicken

Crispy salt and chilli coated chicken strips, sweet chilli sauce, basil and coriander dressed crunchy salad

Prawn Cocktail

Atlantic prawns, Marie Rose sauce, iceberg lettuce, red onion, tomato, lemon, wheaten bread

MAINS

Rump of Lamb

Carrot purée, peas, bacon, baby gem, crushed baby potatoes, mint and thyme jus

Turkey and Ham

Pork and sage stuffing, chipolatas, mash, beef dripping roasties, roast vegetables, roast gravy

Roast Sirloin of Beef

Mash, roast vegetables, beef dripping roasties, Yorkshire pudding, roast gravy

Peppered Chicken

Champ, tobaccos, peppered sauce

10oz Sirloin Steak (£5 Supplement)

Mushroom, grilled tomato, onion ring, chunky chips, peppered sauce

Chargrilled Beef Burger

Rocket, red onion, pickle, cheddar, house relish, peppered mayo, chunky chips

Grilled Cauliflower Steak

Herb infused puy lentils, carrot purée, roast chestnuts, truffle oil

Steamed Seabass Paupiette

Steamed greens, bacon, parmesan and parsley mash, citrus butter sauce

DESSERTS

Sticky Toffee Pudding

Warm toffee sauce, vanilla ice cream

Eton Mess

Seasonal berries, whipped cream, crushed meringue, berry coulis

Banoffee Tart

Honeycomb ice cream

Baileys Cheesecake

Orange cream, crushed Cadburys flake



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A discretionary 10% service charge will be added to tables of 6 or more

FOOD ALLERGIES AND INTOLERANCES: When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.