

STARTERS

Soup of the day served with fresh bread & herb oil

Pan fried scallops, iced pea puree, chorizo and red wine jus

Pork belly bites, butternut squash puree, crispy kale, & cider jus

Goats cheese mousse, beer braised shallot, candied walnuts, pickled vegetables, mixed leaf

MAINS

Striploin of beef, roast and new potatoes Yorkshire pudding pan gravy

Crispy pork belly, butternut squash puree, honey roasted carrots, roast herb new potatoes, apple gel & cider jus

Pan fried sea bass, butter crushed herb new potatoes, samphire & lemon chilli butter

Stuffed chicken breast wrapped in Parma ham, with buttered spinach, sautéed potato, tender stem & white wine sauce

Mushroom & cranberry parcel new potatoes honey carrots & cranberry jus

Steak of the day served with, onion rings, roasted tomato, garlic mushrooms thick cut chips
(£5 supplement charge)

Sauces £2.50 (blue cheese, mushroom, white wine, peppercorn)

DESSERTS

Textures of lemon, lemon posset, lemon curd, lemon sorbet & candied lemon slice

Rosemary panna cotta, pistachio crumb, passionfruit gel, & champagne sorbet

Sticky toffee pudding, toffee sauce & cinnamon ice cream

Honey cheesecake, honey comb vanilla bean ice cream fruit coulis & berries

Rich chocolate brownie served with hot fudge chocolate sauce & sea salted caramel ice cream

1 course £12.95

2 courses 15.95

3 courses 18.95