



MENU



STARTERS

Soup of the Day Served With a Crusty Roll (GF)*

Black Pepper Squid with Asian Salad

Roasted Figs with Parma Ham & Goats Cheese (gf)*

Homemade Hummus with Flatbread, Oyster Mushrooms and Zaatar (vg)

Salmon Grawlax with Mustard Sauce

MAIN COURSE

Lamb shoulder with Salsa Verde, Cavolo Nero, Potato Terrine & Jus (GF)

Roast Beef with Yorkshire Pudding, Honey Roast Parsnip,

Roast Potatoes & Gravy (GF)*

Roast Pork, Caramelised Apple Puree, Honey Roasted Parsnip,

Roast Potatoes & Gravy (GF)*

Pan Fried Sea Bass with Mussel Chowder (GF)*

*Vegan Lentil Loaf, Tomato Glaze, Roast Potatoes and Vegan Gravy
(VG) (GF)*

Spinach and Ricotta Gnocchi in Creamy Parmesan Sauce (V)

DESSERTS

Kaffir Lime cheesecake

Chocolate Delice with Sesame Tuille & a Miso Caramel Sauce (GF)*

Sticky Toffee Pudding with Butterscotch Sauce

Selection of Cheeses, Chutney & Biscuits (GF)*

Trio of Ice Cream/Sorbet