



Menu



STARTER

Soup of the Day served with Crusty Bread (vg) (gf*)*

Salmon Gravalax with Mustard Sauce (gf)

Pork Belly with Black Pudding Terrine and Cider Jus (gf)*

Quinoa Salad with Passion Fruit Dressing (vg) (gf)

*Roasted Cauliflower with Ground Almonds, Poached Grapes and a Fragrant
Curry Sauce (v) (gf)*

Home made Fishcake with Hollandaise Sauce & Asparagus

MAIN

Hake with Bouillabaisse Sauce and Saffron New Potatoes (gf)

Slow Cooked Blade of Beef with Creamy Mash and Mushroom Ketchup (gf)

*8oz Rib-eye with Tender Stem Broccoli, Triple Cooked
Chips, Grilled Vine Tomatoes, and Peppercorn Sauce (gf)*

Pan Fried Megrin with New Potatoes and Grenobloise Sauce

*Butternut Squash Risotto with Pine Nuts & Sour Cream
(vg*, gf)*

Shallot Tart Tartin with Goats Cheese & Pine Nuts (v)

DESSERT

Chocolate and Yogurt Mousse with a Sesame Tuille

Classic Tiramisu

Trio of Sorbet (vg) (gf)

Meringue with Marinated Raspberry & Raspberry Sorbet (gf)

Artisan Cheeses with Crackers, Fruit & Chutney (£5 supplement)

V - Vegetarian VG - Vegan/ GF- Gluten Free/GF* Can Be Made Gluten Free

Early bird 5-7pm 2 Courses £23 Courses £25

7-9pm 2 Courses £25 3 Courses £30