



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)*

Courgette, Broad Bean, Whipped Feta and Mint Salad (gf) (vg)*

Parma Ham Terrine served with Red Onion Chutney Crostini

Home made Fishcake with Hollandaise Sauce & Asparagus

MAIN

Hake with Bouillabaisse Sauce and Saffron New Potatoes (gf)

Chicken Supreme, Potato Rosti, Black Garlic Ketchup, Asparagus and broad Beans

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

Pan Fried Merrim with New Potatoes and Grenobloise Sauce

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

Beer Battered Fish and Chips served with a Curried Tartare Sauce.

DESSERT

Peach & Orange Parfait, Shortbread Crumb, Orange Gel and Meringue Shards (gf)*

Classic Tiramisu

Trio of Sorbet (vg) (gf)

Chocolate & Hazelnut Delice with Praline Chantilly Cream

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 3 Courses £25

7-9pm 2 Courses £25 3 Courses £30