



Dinner 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)*

Smoked Haddock Bon Bon with a Light Curry Mayonnaise

MAIN

Cod 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)

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

Coconut Cream Kerala Vegetable Curry with Steamed Rice &

Home-Made Onion Bhaji (vg)(gf)

Pan Fried Megrin with New Potatoes and Grenobloise Sauce

DESSERT

Lemon Parfait with Macerated Strawberries & a Lemon Biscuit Crumb (gf)*

Elderflower Pannacotta with Macerated Strawberry

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