



# Dinner Menu



## STARTER

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

*Salmon Gravalax with Mustard Sauce (gf)*

*Pork Belly with Black Pudding Bon Bon 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 served with Sage Potato Rosti, Caramelised Squash, Onion Petals, Onion Puree and Chicken Jus (gf)*

*Wild Sea Bass with Pomme Puree and Cockles Au Vin Sauce (gf)*

*8oz Rib-eye with Crispy Shallot Rings, Triple Cooked*

*Chips, Grilled Vine Tomatoes, and Peppercorn Sauce (gf)*

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

*Indo Infused Curry with Vegetable and Cumin Tempered Rice served with Cauliflower Pakora & Pickled Onions (vg)(gf)*

## DESSERT

*Iced Raspberry Parfait with Raspberry Gel & Shortbread (gf\*)*

*Caramel Pannacotta with Banana & Spiced Rum Puree & Cinnamon Crumb (gf\*)*

*Chocolate & Hazelnut Delice with Praline Chantilly Cream Trio of Sorbet (vg) (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 £25 3 Courses £30**

**7-9pm 2 Courses £30 3 Courses £35**