



## *A La Carte Menu*

*2 courses £30, 3 courses £35*

*Please note this is a sample menu, and our menus are subject to change, so please double check with our reservations team for the correct menu for your specific date*

### *Starters*

Chefs Soup of the Day (v)

#### **Tempura of Prawns Caesar Salad**

Goat's Cheese and Beetroot Salad served with Crostini Bread (v)

#### **Chicken Liver Parfait, Onion Marmalade & Crostini Bread**

### *Mains*

Roast Chicken, Tomato Linguine, Feta, Olives & Garlic Flatbread

#### **8oz Sirloin of Beef, Tomatoes, Mushroom, Fat Chips and Pepper Sauce**

Sea Bass, Mussel and Chorizo Risotto and Asparagus

#### **Herb Crusted Lamb Rump, Pesto Mash, Mediterranean Vegetable Gateau, Rosemary Jus**

Cauliflower cheese fondant, leek & potato pie, cauliflower puree & braised greens (v)

### *Dessert*

Whiskey & Apricot Bread & Butter Pudding, butterscotch sauce and Salted Caramel Ice Cream

#### **Baileys Crème Brulee, amaretti biscuit and Chantilly cream**

Farmhouse Cheese Board, Grapes, Celery, Onion Marmalade and Crackers

#### **Blueberry & cassis semi fredo, shortbread & lemon curd**

*If you have any allergen queries, please speak to a member of staff*

