



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

Tempura of vegetables, guacamole, toasted olive bread, rocket & truffle (vegan)

Mains

Roast Chicken, parmesan dauphinoise potatoes, roast vegetables and watercress sauce

8oz Sirloin Steak, 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)

Roast nut loaf with slow roasted root vegetables and watercress sauce (vegan)

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

Chocolate truffle cake with black cherry compote and vanilla ice cream (vegan)

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