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Dinner Menu

Starters

Smoked Haddock Pate, Chive Crème Fraiche with Dill Scones & Seasonal Salad

Goats Cheese & Beetroot Tart with Spiced Tomato Chutney & Seasonal Salad

Spiced Chicken Terrine, Mango Chutney, Rustic Salad & Crostini Bread

Chef's Soup of the Day (v)

Mains

Pan Roasted Chicken Fillet with Ricotta & Spinach Tortellini Pasta & Tomato Fondue

Pressed Blade of Beef served with Truffle Mash, Bacon, Mushrooms, Silver Skin Onions, Sautéed Kale and Red Wine Jus

Pan Fried Gilt Head Sea Bream with Smoked Salmon, Savoy Cabbage with Purple Potatoes, Asparagus & Basil Pesto

Sirloin Steak, Roast Tomato, Flat Cap Mushroom, Fat Chips and Peppercorn Sauce

Mediterranean vegetable wellington, Roasted Root Vegetables, and Tomato Fondue

Herb Crusted Lamb Rump served with Potato of the Day, Koffman Cabbage, Minted Pea Puree & Red Currant Jus

Dessert

Vanilla Cheesecake with Summer Berry Compote

Sticky Toffee Pudding with Caramac Sauce & Vanilla Ice Cream

Chocolate Marquise with Textured Raspberries & Raspberry Sorbet

Farmhouse Cheeseboard with Biscuits & Chutney

2 courses £35, 3 courses £40