



Dinner Menu

Two Courses £35, Three Courses £40

Starters

Chef's Soup of the Day

Goats Cheese Mousse with textures of beetroot

Smoked Haddock Risotto with Poached Egg

Confit Duck, Lentil & Chorizo Terrine with Carrot & Orange Puree & Cress

Mains

Pan Roasted Chicken Breast, Roast Potato, Roast Vegetables & Chicken Jus

Mushroom, Brie & Cranberry Wellington with Mash, Roast Vegetables & Tomato Fondue

Lamb shank served with mashed potato, root vegetables and mint gravy

Pan roasted Sea Bass, New Potatoes, Ratatouille Sea Vegetables

Sirloin Steak with Mushrooms & Tomato, Triple Cooked Chunky Chips & Pink Peppercorn Sauce

Dessert

Caramel Brownie with Chocolate Sauce & Vanilla Ice Cream

White Chocolate Cheesecake with Raspberry Coulis & Raspberry Sorbet

Sticky Toffee Pudding, Caramel Sauce with Vanilla Ice Cream

Farmhouse Cheeseboard, Biscuits & Chutney