



Two Courses £35, Three Courses £40

Starters

Homemade Soup of the day, with warm Petit pain (Vegan)

Forestiere Mushroom in a creamy Garlic White Wine Sauce, served on a Rosemary Focaccia with Rocket & Balsamic Dressing (V)

Cornish Crab Cake with Lime, Homemade Sweet Chili Jam, & Sweetcorn Relish

Char Grill Chicken, with a Yogurt & Ginger Dressing, served with Pickled Cucumber, & Seasoned Leaves

Mains

Ribeye of Steak (80z) served with Flat Cap Mushroom, Grilled Tomatoes, Chunky Chips, Peppercorn Sauce & Dressed Seasonal Leaves

Roast Chicken Fillet served on a bed of Rissole Potatoes, Summer Green Vegetable, with a Tomato & Basil Fondue

Baked Herb Crust Salmon served with Gnocchi, dressed with Pesto, Asparagus, & Baby Spinach

Asian Style Pork Loin with Wild Mushroom, Stir Fried Vegetables, Egg Noodles in a Hoisin Dressing

Roasted Butternut Squash & Minted Pea Risotto with Feta, Rocket & Basil infused Oil (Vegan without the Feta)

Sides & Sauces

Skinny fries, Buttered new potatoes, chunky chips, or green vegetables £4.95 each

Desserts

Crème Brulee, raspberry, shortbread biscuit (V)

Chocolate fudge brownie with chocolate sauce and clotted cream (V)

Summer fruit jelly served with berry compote and flapjack

Treacle tart with butterscotch sauce and vanilla ice cream (V)

Caramel Chocolate Brownie (Vegan)

