



SAMPLE FRIDAY AND SATURDAY EVENING MENU

Menu available for tables of 12 or less

3 Courses Set Menu: Starter, Main Course and Dessert

£27.50 + 10% service charge

STARTERS

Mixed Starter Selection to share

Garlic Bread, Homemade Coleslaw, Baked Brie with Warm Raspberry Jelly,
Prawn Cocktail, Hand Cut Potato Wedges, Chilli Sauce

Or

Individual Starter of

Blue Cheese Apple and Walnut Salad with Honey and Mustard Dressing (v)
Duck and Orange Pate, Toasted Bread, Fruit Chutney
Sweet Potato and Parsnip Soup (v)

MAIN COURSE

Grilled Seabass, Tiger Prawn, Rocket Leaf, Lime and Chilli Butter
Seared Salmon, Wilted Spinach, Tartar Sauce
Pan-fried Chicken Supreme, Tarragon Sauce, Crisp Pancetta
Marinated Lamb Shank, Spinach and Broad Beans, Red Wine Sauce
Roast Pork, Caramelised Apple, Mustard and Cider Sauce
Confit of Duck Leg, Orange and Ginger Sauce
Stuffed Butternut Squash with Honey Glazed Vegetables and Pea Puree (v)

Main Courses are served with Seasonal Vegetables and Potatoes

DESSERTS

Chocolate Torte, Berry Coulis, Cream
Rum Pannacotta, Fresh Orange, Pistachio
Sticky Toffee Pudding, Caramel Sauce,
Spiced Poached Pear, Honey, Crème Fraiche
Local Ice Cream: Vanilla, Strawberry, Chocolate, Coffee, Honeycomb
Plum Sorbet

All dishes are prepared in a working kitchen

Please let our staff know of any nut, wheat or other allergies