



## SAMPLE FRIDAY AND SATURDAY EVENING MENU

*Menu available for tables of 12 or less*

**3 Courses Set Menu: Starter, Main Course and Dessert**

**£28.50 + 10% service charge**

### STARTERS

*Mixed Starter Selection to share*

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

Or

*Individual Starter of*

Blue Cashel, Apple and Walnut Salad with Honey and Mustard Dressing (v)  
Potted Crab and Smoked Salmon Pate, Crème Fraiche and Wholemeal Toast Watercress  
and Potato Soup, Crispy Pancetta and Truffle Oil

### MAIN COURSE

Grilled Fillet of Seabass with Crayfish, Citrus Herb Butter, Wilted Spinach, Roasted  
Cherry Tomatoes, Crushed New Potatoes

Herb Crusted Salmon, Sautéed Spinach, White Wine Veloute, Crushed New Potatoes

Rump of Lamb, Pea Puree, Fruit Compote, Red Wine Sauce, Fondant Potato

Slow Roasted Pork Belly, Apple and Onion Veloute, Parmentier Potatoes, Crackling

Pan-fried Chicken Supreme, Tarragon Sauce, Truffle Oil, Sautéed Leeks, Crisp Pancetta,  
Fondant Potato

Confit of Duck Leg, Gooseberry and Elderflower Jus, Wilted Greens, Parmentier Potatoes

Risotto of Asparagus, Mushroom and Parmesan, Finished with Crispy Chives (v)

Goats Cheese, Pesto and Rocket Open Tart, Diced Potatoes, Beetroot Puree (v)

**\*\* All Main Courses are served with Seasonal Vegetables \*\***

### DESSERTS

Vanilla Crème Brulee

Fresh Fruit salad, Vanilla Ice Cream

Chocolate Truffle Torte, Berry Compote

Sticky Toffee Pudding, Caramel Sauce

Homemade Meringue, Berry Fruits, Whipped Cream

Local Ice Cream: Vanilla, Strawberry, Chocolate, Coffee, or Honeycomb

*All dishes are prepared in a working kitchen*

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