

SAMPLE FRIDAY AND SATURDAY EVENING MENU

Menu available for tables of 12 or less

3 Courses Set Menu £38.50 +10% service charge

STARTERS

- Prawn and Crayfish Cocktail, Brown Bread -
- Charcuterie Selection, Parma Ham, Salami, Chorizo -
 - Breaded Whitebait, Caper Sauce, Lemon Wedge -
- Blue Cheese, Apple, Candied Walnut and Beetroot Salad -
 - Leek and Potato Soup, Herb Croutons -

or

Mixed Starter for one Prawn Cocktail, Egg Mayonnaise, Baked Brie, Potato Wedges, Garlic Bread

MAIN COURSE

- Pan-fried Chicken, Tarragon Sauce, Sauteed Leeks, Parmentier Potatoes, Crisp Pancetta -
- Grilled Seabream, Lemon Dill and Crayfish Cream Sauce, Samphire, Herb Crushed New Potatoes -
 - Blade of Beef, Bacon Shallot, Thyme and Mushroom Sauce, Creamed Potato -
 - Confit of Duck Leg, Blackberry and Orange Sauce, Savoy Cabbage, Creamed Potato -
 - Roasted Loin of Pork, Braised Red Cabbage, Parmentier Potatoes, Cider, Grain Mustard Sauce-
 - Leek, Mushroom and Squash Wellington, Parmentier Potatoes, Red Wine Sauce (v)

DESSERTS

- Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream -
 - Vanilla Crème Brulee, Candied Orange -
 - Warm Chocolate Brownies, Vanilla Ice Cream -
 - Cherry Tart, Cherry Compote, Cream -
- Oranges in Grand Marnier, Orange Sorbet Candied Orange, Sesame Snap -
 - Homemade Meringue, Berry Fruits, Whipped Cream -

COFFEE/TEA FROM £3.00

All dishes are prepared in a working kitchen. Please let our staff know of any allergies