

ONE COURSE @ £9.95PP/ TWO COURSES @ £14.45PP/ THREE COURSES @ £16.95PP/ COFFEE @ £2.00PP

STARTERS

TOMATO & RED PEPPER SOUP (v)

CROUTONS

GRILLED GOATS CHEESE & RED ONION MARMALADE

Toasted Ciabatta Beetroot Salsa Verde

CHICKEN LIVE PATE

Chutney Melba Toast

CRAB & SMOKED SALMON

Bloody Mary Dressing, Avocado Puree

MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH FRESH SEASONAL VEGETABLES & POTATOES...

ROAST SIRLOIN OF BEEF

Yorkshire Pudding, Gravy

CHICKEN BREAST

Mushroom & Tarragon Gravy

ROAST SLOW COOKED BELLY PORK

Stuffing & Apple Sauce

COD FILLET

Mussel & Chorizo Tomato Sauce

CHICKPEA & PEA FALAFEL

Asparagus Pear Barley Risotto & Herb Oil

DESSERTS

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

DARK CHOCOLATE & WHITE CHOCOLATE BROWNIE

Honeycomb Ice Cream

VANILLA CRÈME BRULE SHORTBREAD

SELECTION OF ICE CREAM & SORBETS (V)

CHEESE BOARD

Local Cheeses, Grapes, Celery, Fruit Chutney

FRESHLY BREWED GROUND COFFEE

Chocolate Mints