

3 Courses £45 2 courses £38

Starters

Soup De Jour

Goats Cheese and Beetroot Salad

Candied walnuts and balsamic glaze

Mackerel

Grilled Pepper Mackerel, Slow Roasted Tomato, Rocket, Gremolata Toasted Focaccia Bread

King Prawn

Courgette, spring onion, compressed watermelon, Chili Sorbet supplement £2.50

Pork Cheek

Breaded Pork Cheek, Black Pudding, Beetroot and Blackberry



<u>Mains</u>

Belly Pork

Slow Roasted Belly Pork, Braised Red Cabbage, Fondant Potato, Kale, Red Wine Jus

Chicken

Pan Seared Chicken Breast, Lyonnaise Potato, Smoked Streaky Bacon, Seared Carrot & Brandy Cream

Stone Bass

Crispy Parma Ham, Crushed New Potatoes, Wilted Spinach with Hollandaise Sauce

Salmon

Oven Roasted Salmon Fillet, Green Beans, Sweet Potato Parmentier, Prawn Butter

Tortellini

Spinach, pea, mint, enoki mushroom and garlic cream

Chateaubriand

16oz fillet steak, dauphinoise potato, chunky chips, spinach, Tenderstem broccoli Traditional steak garnish, onion rings, peppercorn sauce and red wine jus

For 2 to share (£30 supplement)



Desserts

Brownie

Double Chocolate Brownie, White Chocolate Ice Cream, orange chocolate ganache and Chocolate soil

Citrus Tarte

Citrus Tarte with Blood raspberry Sorbet

Chocolate Torte

Citrus Clotted Cream with Wild Fruit Compote and honeycomb

Creme Brulée

Vanilla Crème Brulée, Berries, Biscotti biscuits

Cheese Board

Selection of Cheese and Crackers, Chutney, grapes and Celery (£3.50 Supplement)

IF YOU HAVE AN ALLERGY, PLEASE TALK TO A MEMBER OF OUR TEAM. WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN FOODS MAY BE PREPARED IN THE PRESENCE OF INGREDIENTS WHICH DO CONTAIN ALLERGENS.