WINTER DINNER MENU

Tuesday, Thursday & Saturday Evenings

3 Courses £55.00 | 2 Courses £48.00

STARTERS

Roast Carrot & Ginger Soup (V).....
Coriander oil and sour cream

Smoked Chicken Waldorf.....
Celery, apple, pancetta, parmesan, pinenuts & croutons

Crab & Prawn Fishcake.....
Salad leaves, crab mayonnaise , sprinkled with crispy seaweed

Twice Baked Cheese Souffle .....
Balsamic grapes

Char-grilled halloumi, roasted peppers. chickpeas, tahini
It balances salty, creamy cheese with sweet roasted peppers and a nutty, acidic dressing.
Can be served as a Starter or as a Main Course (with the addition of new potatoes & vegetables)
(V) would be as above with Toffu Paneer instead of Halloumi

MAINS

Lamb Rump.....
Deep Fried Gnocchi, green beans, buttered cabbage, button mushrooms & black olives

Slow Braised Neck of Pork .....
Chipotle & Parmesan mash , creamed spinach, pistachio, apricot, baby carrots & jus

Roast Fillet of Hake with Duglere Sauce.....
Parmentier potatoes , crushed peas

Wild Mushroom & Truffle Arancini (V) .....
Micro salad, onion rings & truffle mayonnaise

Simply Chicken Breast.....
For those wanting a light simple supper we have pan seared Chicken breast served with jus,, sauted potatoes and vegetables

If you would like side dishes with your meal, please ask at the time of ordering. £4.95 per portion
Triple Cooked Chips
Honey & Cumin Carrots

Before ordering, please speak to a team member if you have any food allergies or intolerances.

There is no service charge included in our prices. If you wish to leave a gratuity, please do so at your own discretion. However, we can no longer accept gratuities on debit or credit cards.

WINTER DINNER MENU

Wednesday and Friday Evenings

3 Courses £55.00 | 2 Courses £48.00

STARTERS

Parsnip& Bramley Apple Soup (V).....
Crispy parsnip shavings, a swirl of cream

Lamb, Feta & Mint.....
With a salad of potato, tomato, green beans, caraway, honey, yogurt & black olives

Smoked Haddock Celeriac Remoulade.....

Ham Hock Croquettes.....
Cauliflower cheese salad & wholegrain mustard mayonnaise

Seeded Sweet Potato Stack (V).....
Flax & Chai seeds, Salad Leaves, Curried Giant Cous Cous, Mango, & Cashew nut cream

MAINS

Beef Bourguignon .....
Dauphinoise potato & Green beans

Duck Breast.....
Pan seared Duck breast, honey cider sauce, tender stem broccoli, pilaf rice

Pan-Seared Sea Bass, Courgette Puree, Chorizo, Sweetcorn and Lime Milk Sauce.....
Turned New potatoes and Vegetables

Korean Tofu (V).....
Deep fried tofu served in a sticky red pepper Korean sauce with noodles and charred pak choi

Simply Salmon Fillet.....
For those wanting a light simple supper we have pan seared Salmon served with Lemon, sautéed potatoes and vegetables

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Triple Cooked Chips
Honey & Cumin Carrots

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