

MENU 1

To Start

Tomato & red pepper soup, crusty ciabatta (v)(vg)

Prawn cocktail, orange & apple salad, baby gem lettuce, whisky Marie Rose sauce (gf)

Chicken liver parfait, red onion marmalade, toasted croutes

Oregano crumbed brie wedge, tomato & beetroot salsa, herb oil (v)

Main Event

Roast topside of beef, duck fat potatoes, pork & sage stuffing, market vegetables, honey roasted carrots & parsnips, Yorkshire pudding, pan juices

Thyme roasted chicken breast, duck fat potatoes, pork & sage stuffing, market vegetables, honey roasted carrots & parsnips, Yorkshire pudding, pan juices

Garlic mushroom & spinach wellington, roasted new potatoes, tenderstem broccoli (v)

Pan-fried seabass, sauteed new potatoes, market vegetables, garlic cream (gf)

Dessert

Warm chocolate brownie, chocolate ice-cream, white chocolate soil (gf)

Sticky toffee pudding, vanilla ice-cream, toffee sauce, honeycomb

Baked vanilla cheesecake, mixed berry compote (gf)

Selection of ice-creams & desserts available

MENU 2

£7 supplement per person

To Start

Roasted parsnip & honey soup, toasted ciabatta (v)(vg)

Hack hock terrine, pickled baby vegetables, parmesan cheese twist

Haddock & lemon croquettes, saffron & garlic aioli

Garlic creamed button mushrooms, wilted spinach, herb oil (gf)

Main Event

Braised beef brisket, garlic roasted potatoes, bacon & silverskin jus, sugar snaps
(gf)

Confit chicken leg, bubble & squeak potato cake, garlic cream sauce, wilted kale
(gf)

Baked salmon fillet, basil mashed potato, tenderstem broccoli, sun blush tomato
ragu (gf)

Wild mushroom stroganoff, garden herbs, wilted greens, wild rice (v)(vg)

Dessert

Lemon & raspberry panna cotta, meringue pieces (gf)

Sticky ginger pudding, toffee sauce, vanilla ice-cream

Baked vanilla cheesecake, strawberry & vanilla jam, chocolate soil (gf)

Selection of ice-creams & desserts available