SET MENU

2 Courses - £19.95   **3 Courses - £24.95**

STARTERS

Soup of the Day
Served with a white crusty roll.

Roasted Pepper and Goats Cheese Tart
Served with rocket, pickled cherry tomatoes and balsamic glaze. (v)

Ham Hock and Pea Terrine
Slice of slow cooked ham hock terrine, served with pickled baby vegetables and toasted ciabatta.

Garlic and Chilli King Prawns
King prawns cooked in garlic and chilli butter, served with toasted ciabatta.

MAIN COURSE

Calves Liver
Sliced calves liver, served with sherried onions, potato puree, buttered greens and crispy bacon crumb.

Scott's Pie of the Day
Fully encased shortcrust pastry pie, with a mashed potato, and medley of greens.

Chicken Supreme
Pan fried breast, potato puree, medley of greens and leek and chestnut mushroom cream sauce.

Wild Mushroom Gnocchi (V)
Medley of wild mushrooms, potato gnocchi, mushroom velouté, truffle oil, wild rocket and shaved Manchego.

Salmon En Papillote
Fillet of salmon cooked in a parcel of fennel, capers, dill, lemon and white wine served with pesto roasted vegetables.

DESSERTS

Sticky Toffee Pudding
Served with toffee sauce and custard.

Mixed Berry Cheesecake (GF)
A vanilla cheesecake baked with mixed berries, with mixed berries, raspberry coulis and pouring cream.

Wallings Ice Cream or Sorbet
Three scoops of Wallings ice cream or sorbet in flavours of your choice and served with a wafer.