

Spring Menu

2 Course £27.95 ~ 3 Course £32.95

TO START

Spring Vegetable Soup

served with bloomer bread and butter
(G-D)



Coquille St Jacques

scallops, cockles and prawns in a creamy sauce topped with grated gruyere cheese and GF herb crumb
(D-S-G)



Duck & Orange Pate

served with salad garnish, Crostini's and red onion marmalade
(D-S-G)



Gower Salad

mixed leaves, sticky fig, toasted sesame seeds, parma ham, parmesan shavings and balsamic glaze
(D-Se-S)



Creamy Garlic Mushrooms

with chives in a light puf pastry vol au vent
(G-D-S)

MAIN COURSE

Slow Roasted Belly Pork

with apricot & sausage meat stuffing, red wine jus, and wholegrain mustard mash
(S-D-Mu)



Slow Roasted Lamb Shank

served with honey & rosemary jus, parsnip puree and potato gratin
(D-S)



Tornado Rossini (£10 supplement)

pan fried fillet mignon with Madeira & wild mushroom sauce and potato gratin
(D-S)



Pan Fried Chicken Breast

served on a bed of crushed potato & spinach with a creamy leek & parmesan sauce
(S-D)



Steak

8oz Sirloin – 10oz Rump (£5 suppliment) or 8oz Fillet (£10 Supplement)

served with onion rings, tomato, mushrooms and chips
with a choice of blue cheese or pepper sauce

Please note, our menu is annotated to state which meals contain the following:

G – Gluten • D - Dairy • V- Vegetarian • E – Egg • S - Sulphate • N - Nuts

M - Mollusc • Mu - Mustard • F – Fish • L – Lupins • Pn – Peanuts

So – Soya • C – Crustaceans • Ce – Celery • Se - Sesame

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FISH

Pan Seared Salmon

served with crushed potato and a lemon butter sauce
(D-S-F)



Pan Fried Sea Bream

served with crushed potatoes and a chilli, lemon & lime salsa
(F)

VEGAN & VEGETARIAN

Vegetable Balti

served with saffron rice, vegan mini naan bread and mango chutney
(G-S)



Spinach & Ricotta Tortellini

with a tomato & herb sauce
(E-G-S-D)

DESSERTS

Gluten Free Lemon Meringue Pie

served with raspberry coulis and pouring cream
(E-D)



Panna Cotta Tart

served with forest fruits and whipped cream
(G-E-D)



Vegan Gluten Free Chocolate Torte

served with dairy free ice cream



White Chocolate & Raspberry Cheesecake

served with whipped cream and fruit coulis
(G-D-E-So)



Chocolate, Rum & Cherry Tart

served with vanilla ice cream
(G-S-D)

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