



2 COURSE £23.95

3 COURSE £27.95

Served daily between 3m and 6pm



TO START

Duck and wild mushroom lasagne Baked layers of pasta, duck, wild mushroom in a creamy sauce with a passata sauce and salad garnish [E-G-D-S-Ce]

Cured salmon & smoked scallop Slices of cured salmon & smoked scallop, artichoke puree, pickled grapes & micro herb salad garnish [F-M-S-G]

Mushroom Feulette Saute mushrooms & chives in a creamy garlic sauce between layers of puff pastry [G-D-S]

Classic Moulles Marinier Whole shell mussels steamed in white wine, garlic, onion and cream sauce served with dipping bread [M-S-D-G]

Hong Kong Pears Bread crumbed potato with 1 prawn, 1 crab & 1 chicken filled centre and a chilli dipping sauce [C-D-E-G-M]

Butternut broth with poached vegetable [V]

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



MAIN COURSE

(Please ask your server for our daily specials)

Pan fried chicken breast Filled with a wild mushroom and parsley mousse, white wine sauce, wild mushrooms, crushed potato & spinach [D-S]

Parma wrapped pork loin On bubble & squeak croquette with a pork jus and artichoke puree & caramelised apple [S-E-G-D]

Lamb & leek wellington Slow roasted lamb wrapped in leek & puff pastry served with a honey & rosemary red wine sauce and fondant potato [S-G-E]

Indian spiced hake loin Very mild spiced bake hake loin, coconut & lemongrass rice, a creamy korma sauce & mango chutney gel [F-D]

Pan seared Sea bass Sea bass fillets on crushed potato with spinach & chorizo and a lime chilli and mango salsa [F]

Main courses served with fresh vegetables.

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GRILLS

served with chips, mushrooms, onion rings & tomato with a choice of Béarnaise or Pepper sauce
[G-D-E- S- Mu]

8 oz. Sirloin

10 oz. Rump

8 oz. Fillet (£10 supplement)

VEGAN DISHES

Wild mushroom & pea risotto with truffle oil [So]

Potato, spinach & cauliflower dansak saffron rice, mango chutney gel & mini naan bread [G]

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SWEET END

Vanilla Panna cotta orange blossom gel, orange & cinnamon Viennese biscuit [D-G]

Baileys & chocolate gateau chocolate shards & Chantilly cream [D-E-G-S]

Tequila rose cheesecake white chocolate fudge & a rose and strawberry coulis [D-G]

Pecan treacle tart Salted caramel ice cream & honeycomb pieces [D-E-G-N]

Lemon meringue tartlet fresh raspberry & raspberry ripple ice cream [E-D-G]

Cheese, crackers grapes & fruit chutney [D-G-S]

Please ask your server for speciality coffees

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SIDE ORDERS

£3.00

Vegetable medley

Onion rings [E-D-G]

Chips

Garlic Bread [G-D]

Garlic Bread with Cheese (50p supplement) [G-D]

Crushed potato with spinach

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