

SET MENU 2

£32.00 per person plus Surplus

FOR THE TABLE

Ciabatta basket & butter	£4.95
Marinated olives	£3.95
Balsamic oil	£1.00

STARTERS

Parsnip Soup, served with baked ciabatta (v,ve,gf,df,nf) (request for dairy free soup/ gluten free bread)

Chicken Liver Pate, served with warm ciabatta, pickles, salad & chutney finished with fruit compote (df,nf,gf exception of ciabatta, gluten free bread available)

Blue Cheese, Apple, Walnut salad, A rich combination of blue cheese, crisp apples & toasted walnuts (v,gf)

Barbecue Chicken with Tamarind Yoghurt, tender chicken glazed with a tangy tamarind yoghurt sauce (gf,nf)

Hand Picked Crab with Avocado Puree, topped with vegetable pickles for a burst of flavour, toasted ciabatta (nf,gf exception of ciabatta, gluten free bread available)

Smoked Aubergine Salad, crispy garlic, pomegranate, rocket & pickled vegetables, roasted sesame seeds & baked ciabatta (v,ve,gf,nf,df request for gluten free bread)

Grilled Halloumi, Apple, Walnut Salad, finished with balsamic oil (v,gf)

MAINS

Baked Organic Chicken Breast, served with tenderstem broccoli and carrots, mushrooms, finished with Dolce Latte sauce (gf,nf)

Pan Seared Haddock, paired with spinach ricotta filled tortellini, saffron cream sauce finished with black caviar (nf)

Slow Cooked Crispy Duck Leg, served with sauteed mushrooms & new potatoes, finished with pomegranate sauce (gf,df,nf)

Pan Seared Pork Loin Slices, roasted new potatoes, seared garlic butter carrots & tenderstem broccoli, finished with fruit compote finished & red wine jus (gf,nf,request dairy free)

Hand Picked Crab & King Prawns Pasta, cooked with spinach pasta verde, cherry tomatoes, chilli flakes & parmesan in a creamy lemon sauce (nf)

Roasted Bell Pepper filled with Spiced Potato & Mediterranean Vegetables, parsnip puree, finished with pickled vegetables garnish (v,ve,gf,df,nf)

Saffron Baked Aubergine served on spiced tomato concasse risotto (v,ve,gf,df,nf)

Pan Seared Loin of Venison, butter crushed new potato, parsnip puree, seasonal vegetables finished with red wine jus (gf,nf,request df) £10 surplus

28 Days Aged Fillet Steak 8oz, served with grilled vegetables and a sauce of your choice, Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter. Recommended by Chef Medium Rare (gf,df,nf) £10 surplus

SIDES

Fries £4.50

Parmesan & Truffle Fries
£5.95

Mixed Salad £4.50

House Vegetables (steamed tenderstem
broccoli & carrots) £4.95

Grilled Vegetables (mix of
peppers,courgette,onion) £4.95

Buttered New Potatoes £4.95

Sauteed Mushrooms £4.95

DESSERTS

Sticky Toffee Pudding, toffee sauce, vanilla icecream (gf, nf, v)

Cheesecake Of The Day, vanilla icecream (v,nf)

Raspberry & White Chocolate Roulade, vanilla icecream, raspberry drizzle (v)

Chocolate Truffle Torte, fruit compote (v,ve,gf,df,nf)

Warm Pecan Pie, served with vanilla icecream & toffee sauce (v)

Cheese Selection, served with biscuits, Chutney & fruits (v,nf)

Icecream & Sorbet with wafer (3 scoops)

Icecream – Coconut, Mint choc chip, Salted caramel, Vanilla, Pistachio (v,gf)

Sorbet – Passion fruit, Lemon, Raspberry, (v,ve,gf,df,nf)

Please see over for Vegetarian/Vegan options

Please inform your server of any dietary requirements

VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free