

A La Carte

3 COURSES FOR £20

TO START

£6

LEEK & POTATO SOUP

served with Parmesan Scones

PAN FRIED SCALLOPS (£3 supplement)

Pea Puree, Crispy Pancetta, Jerusalem Artichoke Puree, Black Pudding Bon-Bon

CHICKEN & WILD MUSHROOM TERRINE

served with Pickled Girolles, Spicy Chutney & Crusty Bread

MAIN COURSE

£12

CORN-FED CHICKEN

with Heritage Carrots, Wild Mushrooms and Chicken & Chive Bon-Bons

PORK BELLY

with Pickled Red Cabbage, Pork Croquette and Cider & Mustard Sauce

ROASTED BUTTERNUT SQUASH RISOTTO

with Goats Cheese Crumble & Autumn Truffle

PAN-FRIED FISH OF THE DAY

with Butter & Caper Sauce and Grilled Salsify

THE GREEK

Tomato, Halloumi, Olives, Cucumber, Onions & Oregano dressed in Olive Oil & Balsamic Glaze

ALL MAINS WILL BE SERVED WITH A POTATO & VEGETABLE OF THE DAY

DESSERT

£6

LEMON TART

TRIO OF CHOCOLATE TORTE

IRISH CREAM CHEESECAKE



8 OZ FILLET STEAK - £20

served with Twice Cooked Chips, Oven-Roasted Tomato, Flat Mushroom & Beer Battered Onion Rings