

Set Menu A 2020 Starters

Vegetable Broth with Wheaten Bread & Butter

Salad of Roasted Beetroot & Goat's Cheese, Wine infused Walnut & Toasted Ciabatta

Duck Terrine, Toasted Brioche, Fig Chutney

Breaded Brie, Cranberry Dip & Baby Gem

Mains

Slow Roast 10oz Feather Blade Beef, Red Wine Jus, Mustard Mash, Glazed Carrots

Tandoori Salmon, Wilted Spinach & Garlic Sauté Potatoes

Supreme of Chicken, Champ, Pepper Sauce & Tobacco Onions

Grilled Pork Chops, Apple Puree, Cider Jus & Colcannon Mash

Braised Lamb Shank, Rosemary Mash, Confit Garlic, Stem Broccoli, Red Wine Jus

Sweets

Bakewell Tart, Custard & Ice-Cream

Seasonal Fruit Pavlova

Sticky Toffee Pudding & Ice-Cream

Chocolate Fudge & Ice Cream

Tea or Filter Coffee

2 Course £20.00

3 Course £25.00

10% Service Charge will be applied for parties over 6 and over

Food Allergies & Intolerances, please speak to a member of Staff about the ingredients in your meal when taking your order.

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these maybe in any other dish or food served here. We understand the dangers to those with severe allergies. Please ask to speak to the duty supervisor who may be able to help you to make an alternative choice