



~ *Two courses £19.95, three courses £23.95* ~

Starters

Minted Pea and Ham Soup
Served with a warm artisan roll

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Spicy Beef Meatballs
in a piquant tomato sauce

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Ham Hock Bonbon
Pan fried scallops, courgette purée

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Smoked Duck
Raspberry, plum purée

Chilli and Garlic King Prawns
Cucumber textures, pea shoots

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Spinach Risotto & Poached Egg (V)

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Glazed Goat's Cheese (V)
Beetroot carpaccio, watercress, balsamic





Mains

Welsh Rump Lamb

Dauphinoise potato, rosemary & redcurrant jus



Crispy Pork Belly

Apricot stuffing, fondant potato, sage jus



Pan Fried Salmon Fillet

Béarnaise sauce, lyonnaise potato



8oz Ribeye Steak

Confit tomatoes, hand cut chips



Chargrilled Chicken Supreme

Panadera potatoes, bilbaina sauce



Four Cheese Ravioli (V)

Provençal sauce, glazed goat's cheese, pea shoots



Pan Fried Seabass

Herb crushed potatoes, green beans, broccoli, herb pesto



Halloumi and Mediterranean Vegetable Kebab (V)

Greek salad and pitta bread





Desserts

Salted Caramel Chocolate Tart
White chocolate anglaise, mandarin sorbet



Strawberry Panacotta
Candied lime zest, basil gel, balsamic strawberries



Jamaican Ginger Cake
Spiced rum caramel sauce, honeycomb ice cream



White Chocolate & Raspberry Tiramisu,
Amaretti crumb



Lemon & Lime Posset
Hazelnut biscotti, freeze dried raspberries, micro basil



A selection of cheeses served with
chutney, biscuits and grapes

