

Set Menu

STARTERS

Smoked haddock Aracini, turmeric mayonnaise, lamb leaves

Homemade Soup of the Day *

Prosciutto ham, fresh fig, balsamic reduction, Roquette leaves *

Warm Aubergine and Parmesan bake, tomato sauce * (V)

MAIN COURSES

Sea Bream fillet, Saffron and pea risotto, herb emulsion *

Seared Chicken breast, Parsnip and cumin puree, braised leek, Pommes Anna potato *

Pork Fillet, Savoy cabbage, parmesan mash, fine beans *

Red pepper stuffed with paprika Cous Cous and feta, crispy Roquette (v)

SIDES Each @ £3.50

French Fries	Mixed Leaf Salad*
Mashed Potatoes*	Garlic Ciabatta
Rocket & Parmesan Salad*	Steamed New Potatoes*
Wilted Spinach*	Spring Green Vegetables*
Garlic Mushrooms*	Tomato and Basil Salad*
Sweet Potato Fries	Caesar Salad

HOMEMADE DESSERTS

Chocolate Mille Feuille with Caramel, Coffee Ice Cream *

Poached Rhubarb with Strawberry Pavlova *

Apple Tart Tatin with Vanilla Ice Cream

Fresh Fruit Platter, Citrus Sorbet *

Selection of Three British Artisan Cheeses (*Supplement of £3.75*)

Please select your choice from our full Cheese menu.

Two courses ~ £22.95

Three courses ~ £26.95

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter. The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.