



Set Menu

Starters...

Smoked salmon and prawn timbale with capers and shallot dressing

Duck spring rolls with dipping sauce

White crab on sour dough with cucumber gel

Mushrooms with garlic and white wine cream on ciabatta

Homemade soup of the day with bread & butter

Chicken liver pate, red onion marmalade & toasted ciabatta

Trio of melon with a fruit coulis

Mains...

Pan fried chicken breast, fondant potato with a mushroom
and white wine cream sauce

Pork fillet served with fondant potato, cider jus

Rump of lamb on chive mash pan gravy

Sea bass, new potatoes and hollandaise sauce

Pan fried hake, crushed new potatoes

and dill cream sauce

**(All main courses above are served with a selection of fresh
seasonal vegetables)**

Spinach and ricotta tortellini with a tomato sauce

8oz Fillet steak, with hand cut chips, slow roasted beef tomato
& baked field mushroom (£10 Supplement)

10oz Rib-eye steak with hand cut chips, slow roasted beef tomato
& baked field mushroom (£7 Supplement)

Sauces £1.95 Béarnaise, Peppercorn, Garlic & herb butter

Desserts...

Selection of ice cream

Sticky toffee pudding with vanilla ice cream

Duo of cheese, grapes & chutney

Dessert of the day

Crème brulee with shortbread biscuit

Classic tiramisu

Chocolate brownie with vanilla ice cream

2 Courses - £15.95

3 Courses - £17.95