



LUNCH MENU

29 October - 9 November 2018

2 courses £12 3 courses £17

SOUP OF THE DAY

with crusty bread

SMOKED SALMON & PRAWN SALAD

Horseradish cream

BEETROOT CARPACCIO

Goat's cheese & truffle oil

CHICKEN BREAST

Wild mushroom risotto & pesto

PRAWN STIR-FRY

with sweet chilli sauce

MIXED BEAN CHILLI

Rice, guacamole & sour cream

VANILLA ICE CREAM

Raspberry sauce

BLACKBERRY CHEESECAKE

CHOCOLATE TART

Chantilly cream



DINNER MENU

29 October - 9 November 2018

2 courses £18 3 courses £23

SOUP OF THE DAY
with crusty bread.

GRILLED MACKEREL
Beetroot and orange salad

ROASTED FIG WITH PARMA HAM & MOZZARELLA
on a bed of rocket with a balsamic reduction.

GOAT'S CHEESE IN FILO PASTRY
Red onion marmalade and mixed leaves.

BUTTERNUT SQUASH RISOTTO
with red onion and spinach.

PORK SCHNITZEL
with a caper & parsley sauce, mashed potato and topped with a poached egg.

VENISON CASSEROLE
with creamy mashed parsnip.

PAN FRIED SEABREAM
Wilted spinach, crushed baby potatoes and a black garlic & chorizo sauce

TREACLE SPONGE PUDDING
with clotted cream

LEMON TART
with raspberry coulis and Chantilly cream.

BLACKFOREST GATEAU
with kirsch cherry ice cream

APPLE AND BLACKBERRY CRUMBLE
with warm custard.