

£45.00 per person

1 choice per course (plus dietaries)

£3.00 supplement per choice per course

Starters

Seasonal soup, homemade bread **VG**

Spinach and goat cheese tart, watercress aioli **GF V**

Ham hock and pea terrine, pickled carrots and brioche

Lemon scented pressed salmon, tomato and chive dressing **GF**

Mains

Blade of beef slow cooked in a rich garlic and thyme sauce **GF**

Pan-fried breast of chicken wrapped in bacon, sage gravy **GF**

Feta cooked in filo pastry, baba ghanoush, honey and sesame seeds **V**

Tempura cauliflower, spicy potatoes, spinach and coconut **GF VG**

Lemon roast fillet of cod, crushed potatoes and shellfish sauce **GF**

Roast sirloin of English beef, garlic and rosemary roast potatoes, Yorkshire pudding and gravy **£5.00 supplement**

Pan fried fillet of halibut, mussel, prawn and white wine sauce **GF £5.00 supplement**

Desserts

Chocolate brownie with clotted cream **V**

Vanilla cheesecake, strawberry sauce

Chocolate orange cake, orange sorbet **GF VG**

Apple, chantilly and apple crisp **GF**

Peach, strawberry sauce and clotted cream **GF**

V = Vegetarian VG = Vegan GF = Gluten Free GF* = Gluten Free on request

Please always inform a member of staff of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. All prices are in £ and inclusive of VAT at the current rate.

