

To Start

Vegetable Soup
Finished with Croutons

A Salad of Home Smoked Duck
Breast, Orange Segments & a
Truffle Oil Dressing

A Duo of Seasonal Melon
Champagne Sorbet & Seasonal
Berries

Timbale of Prawns & Crayfish Tails
Bound In a Marie Rose Sauce

For Dessert

*Vanilla PannaCotta with
Red Wine Syrup
& Fresh Berries*

*Sticky Toffee Pudding
Butterscotch Sauce &
Vanilla Ice Cream*

*Warm Apple Crumble
Served with Vanilla Ice Cream*

*Rich Chocolate Torte
Served with an Orange Compote*

Main Course

A Tartlet of Goats Cheese & Caramelised
Red Onion, Baby New Potatoes
& Mixed Leaf Salad

Simply Grilled Fillet of Lemon Sole,
Baby New Potatoes,
Lobster Bisque Sauce

Roasted Breast of Free Range
Chicken
Roast potatoes, Red Wine,
Mushroom & Shallot Jus

Pan Fried Minute Sirloin Steak
Roast Potatoes with a
Cracked Black Pepper Sauce

SIDE ORDERS

Baby New Potatoes	£1.95
Seasonal Vegetables	£2.50
Bread & Butter	£2.25
Scoop of Ice Cream	£1.50

*All our ingredients are
Fresh, Locally Sourced,
Homemade & Cooked
To Order*

2 Courses £12.95

3 Courses £16.95

This menu is not available for Tables of 10 or more, please ask for Sample Function Menus
For Tables of 6 or more a discretionary 10% service charge will be added to the bill

