

Set Menu

STARTERS

Smoked Trout, Wasabi, Apple *

Homemade Soup of the Day

Parma Ham, Mozzarella and Rocket Salad *

Sweet and Sour Baby Aubergine, Indian Salad* (V)

MAIN COURSES

Fillet of Sea Bream, Sweet Potato Lyonnaise, Spiced Banana Chutney*

Marinated Rump of Lamb, Fondant Potato, Parsnip and Turnip*

Breast of Chicken, Potato and Salsify Rösti, Chantenay Carrots*

Pumpkin Ravioli, Butternut Squash Puree, Sage Cream (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

Almond, Raspberry and Blackberry Layer Cake

Double Chocolate Mille Feuille, Chocolate Sorbet

Cranberry Pannacotta, Orange Syrup*

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.