

SET MENU 2020
2 course £22.50 - 3 course £25

STARTERS

Tomato and red onion soup

With crusty bread and croutons (v) (gf available)

Chicken Liver Pate

with chutney and toast (gf available)

Prawn cocktail

Marie rose sauce and crusty bread (gf available)

Goats cheese and red onion tart

Mixed leaf salad (v)

Crispy calamari

Tossed in garlic and parsley served with garlic mayonnaise

MAINS

Roast Chicken supreme

Dauphinoise potatoes, spinach and honey roast carrots (gf available)

Baked sea bass fillets

New potatoes, capers, tomatoes, olives and pesto (gf)

Braised Pork Belly

Creamy mash, apple compote, crispy crackling and vegetables (gf available)

Vegetable wellington (V)

Filled with spinach, sweet potato and mushroom, served with new potatoes, green beans and rich tomato sauce

28 Aged 8oz sirloin steak (£3 supplement)

with grilled flat mushroom, home cut chips, peppercorn sauce or garlic butter – please state how you would like your steak cooked

DESSERTS

Homemade Honeycomb

With Vanilla ice cream and hot chocolate sauce (v) (gf)

Apple and berry crumble

With custard (v) (gf available)

Baked chocolate chip cookie dough pot

With vanilla ice cream (v)

Three scoops of ice cream or sorbets in a brandy snap basket

(Strawberry, chocolate, salted caramel and vanilla ice cream. Lemon, raspberry and passion fruit sorbet)

Sticky Toffee Pudding

With warm toffee sauce and vanilla ice cream (v)