

Sample Menu June

Sunday 21st May 1 course 17.95 or 2courses £23.95 or 3 Courses £27.95

~To Start~
Soup of The Day
Parma Ham Arancini With Asparagus & Herb Truffle Oil
Smoke Salmon Avocado & Crayfish Tartare
Deep Fried Brie Wedges With Fig Chutney
Tomato & Feta Salad

~Main Courses~
Dry Aged Roast Sirloin of Beef & Yorkshire Fudding
Roast Fork with Apple Sauce
Rump of Lamb With Dauphinoise Fotatoes & Roasted Veg
Fillet of Salmon With New Potatoes, Asparagus & Lobster Sauce
Crispy Breaded Cauliflower Roast Steak
Breast of Chicken With Creamy Wild Mushroom Sauce & Mash Potatoes
Seafood Linguini With White Wine Cream Sauce

All Main Courses Served with Roast Potatoes & Fresh Seasonal Vegetables Cauliflower cheese £3.50

~Desserts~

White chocolate & Raspberry Bread & butter pudding with cream or custard.

Apple Crumble with Custard or Ice Cream

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Mango & Coconut Pannacotta

Strawberry Millefoglie & Raspberry Sorbet

Chocolate Delice With Clothed Cream

Selection Of French & English Cheese (£2.50 Supplement)

Please Inform Staff of Any Dietary Requirements