

Dinner Menu

1 course - £25 | 2 courses - £34 | 3 courses - £43



STARTERS

French onion soup with Gruyere Cheese Crouton

Rabbit and duck rilette with pickled vegetables and spiced plum chutney

Seared Szechuan marinated tuna loin with Asian salad, soy glaze, wasabi mayo and pickled ginger

Roast pork belly, parsnip puree, apple sauce, crispy black pudding, parsnip crisps

Grilled goats' cheese, ratatouille timbale, herb oil, balsamic reduction, crispy basil leaf

Roast marinated heirloom tomato crostini with buffalo mozzarella and parmesan shavings with bloody Mary dressing.

Devilled crab and prawns with a cockle vinaigrette and melba toast

Korma spiced tempura of broccoli, courgette, asparagus and samphire with a spiced mango dip

MAINS

Char-grilled fillet steak (served pink) with braised ox cheek croquette, parsnip puree and wild mushroom, thyme and red wine jus.

Sauté breast of duck and king prawns with soy, sesame, red pepper, chilli, ginger, garlic, and coriander sauce served with rice.

Roast Mediterranean vegetables and borlotti beans in a rich tomato and red wine sauce served with a parmesan and fresh oregano polenta cake.

Herb crusted rack of lamb with cauliflower cheese and leek bread & butter pudding served with baby onion, redcurrant, and port sauce.

Homemade nut roast with apple & calvados gravy, apple puree and parsnip crisps

Sauté calves' liver with smoked bacon, onions and mint gravy served with savoy cabbage mash and homemade faggot.

Sauté vegetables with chilli and coconut sauce served with rice.

Breast of chicken Kiev stuffed with leeks, Welsh cheese, spring onions and garlic served with creamed spinach and tomato compote.

All mains served with fresh vegetables and potatoes.