

Starters

Caesar salad, egg, bruschetta,
parmesan & lardons

Tian of avocado pear & Norwegian
fresh water prawns (GF)

Linguini pasta ribbons, smoked
salmon, asparagus & rose sauce

Duck & duck liver parfait, warm
vanilla brioche

Homemade soup of the day (GF, VE)

Main Courses

Grilled Angus sirloin steak, cognac
cream and cracked peppercorns (GF)
£3.75 supplement

Japanese angel hair & fine vegetable
stir-fry, green ginger, mild chilli,
sesame and soy (GF, VE)

Flame grilled pork loin steak, spiced
apple & tarragon infusion (GF)

Fillet of cod, chive, saffron & sweet
chancre crab cream (GF)

Breast of chicken, tomato, shallot,
wine & mushroom chasseur reduction
(GF)

Baked peppers, Mediterranean
vegetable & pearl barley casserole
(GF, VE)

Desserts

Daily selection of desserts from the card

Iced dairy creams and whole fruit sorbets

Cheese, biscuits, grapes and house preserves

3 courses - £19.95

2 courses - £15.95

Tea or coffee - £2.00

