

April Lunch Menu

Duck liver & orange petit pot, balsamic chutney, wholemeal bloomer

Homemade soup of the day (GF) (V)

Garlic & rosemary crusted brie, cranberry & apple compote (V)

Classic Caesar saladette, lardons, toasted bruschetta & parmesan

Loaded potato skins, carbonara infusion, mozzarella & chive melt (V)

Pasta ribbons, rich tomato arribbiata spiced concassee, crushed basil pesto (V)

Bourguignon of beef steak, red wine, tarragon & thyme, white rice

American style BBQ spiced pulled pork burger, brioche glazed bun & fries

Whole tail breaded scampi, shoestring fries & peas, tartar relish

Retro peach & raspberry Melba, twinned ice creams & whipped cream (GF)

Madagascan vanilla crème brulee (GF)

Warm, gooey salted caramel cake

Various ice creams or whole fruit sorbets

Cheese trio, biscuits & seasonal fruit preserve

Complimentary tea or coffee

2 Courses - £13.00

3 Courses - £15.50

April Dinner Menu

Homemade soup of the day (GF) (V)

Potted Guernsey crab, cucumber & watercress salad

Chicken satay sticks, coriander, crushed peanuts & coconut

Raspberry & feta salad, avocado, figs & rocket, honey, grain mustard relish (GF) (VEO)

Potato Peel Pie

Five hour beef short ribs, Liberation Ale, tarragon & thyme

Pan seared lambs liver, champ, creamed mashed potato, pancetta & shallot infusion

8oz sirloin steak with pepper or Diane sauce
£3.50 supplement

Classic chicken Kiev, garlic & parsley butter

Fillet of lemon sole, wine, cream & mushroom, bonne-femme reduction

Cauliflower & roasted pepper Balti curry, basmati white rice & lentil poppadum (GF,V)

Chantilly creamed profiteroles, Belgian chocolate sauce

Sugar crusted crème brulee, banana ice cream

Peanut butter and white chocolate cheesecake, salted caramel glaze

Various ice creams or whole fruit sorbets

Italian tiramisu delice, café-crème & Amaretto

Cheeses, biscuits, grapes & seasonal chutney

Tea or coffee - £1.75

1 Course - £11.50

2 Courses - £15.95 3 Courses - £19.50