

## SEASONAL MENU

**£24 FOR 3 COURSES**

**£19 FOR 2 COURSES**



### **TO START**

#### **Ham Hock Terrine**

Plum & Apple Chutney,  
Toasted Brioche

#### **Soup of The Day**

Served with Butter,  
Warm Bread

#### **Goats Cheese & Caramelised Onion Tart**

With Tomato Chutney & Mixed Leaves

#### **Smoked Trout**

With Asian Slaw Salad  
& Apple

### **To Follow**

#### **Turkey Roulade**

Chipolatas, Roast potatoes,  
Seasonal vegetables,  
Red wine jus

#### **Lobster and crab tortellini**

Arrabiatta sauce,  
Parmesan shavings

#### **Roasted Chicken Supreme**

Pomme Puree & Bourbon Green  
Peppercorn Sauce

#### **Slow Cooked Pork Belly**

Black Pudding Mash &  
Rosemary Jus

#### **Fillet Of Seabass (GF)**

With New Potatoes, Salted Greens  
& Dill Burre Blanc

#### **Wild Mushroom Gnocchi**

With Charred Red Onions,  
Red Pesto & Racquet

#### **10z Ribeye Steak (supplement of £10)**

Served with grilled Mushrooms  
Vine Tomatoes  
Onion Rings & Chips

### **To Finish**

#### **Chocolate Tart**

With Vanilla Ice Cream

#### **Fine British Cheeses (v)**

With Biscuits, Grapes &  
Chutney (£5 Supplement)

#### **Selection of Sorbets (v)**

#### **Lemon Tart**

With Raspberry Sorbet

*If you would like information on ingredients within our menu items in relation to allergens, please ask a member of staff who will be able to assist you. However, we cannot guarantee that any food or beverage item sold is free from traces of allergens due to the preparation process.*