



STARTER

Homemade Soup of the Day (GF)
Served with homemade bread (GF bread available)

Pork and Chicken Liver Terrine (GF)
Westmorland chutney, toasted brioche

Soy and Ginger Cured Salmon (GF,L)
Radish salad, wasabi mayonnaise

Compressed Melon with Goats Cheese (GF)
Dressed leaves

MAIN COURSE

Pan Roast Chicken Supreme (GF)
Wholegrain mustard mashed potatoes, mushrooms with brandy cream sauce

Baked Cod Loin
Spinach risotto, roasted cherry tomato, chorizo crisp, glazed baby onion

Daube of Beef (GF)
Creamed potatoes, mushroom and baby onion jus

Pan Fried Sea Bass Fillet
Pea and chorizo potatoes fricassee

Chestnut Mushroom Risotto (GF,V)

Rack of Lamb (Supplement +£10)
Dauphinoise potatoes, mint jus

Steaks (Supplement)
Sirloin £10.00
Rib eye £10.00
Fillet steak £15.00

DESSERT

Sticky Toffee Pudding
Date puree, butterscotch sauce, vanilla ice cream

Dark Chocolate Tart
Salted caramel, coco nibs, fresh cream

Bailey's Cheesecake
Bailey's gel & chocolate soil

Vanilla Crème Brulee (GF)
Pistachio ice cream & shortbread (GF with a gluten free shortbread)

Bakes Alaska
Raspberry coulis

2 Course £30.00

3 Course £40.00

L-Lactose, V-Vegetarian,
GF-Gluten Free, VE-Vegan

For any allergens or dietary requirements please ask your server.