



TWO COURSES £17 | THREE COURSES £20
FESTIVE EVENING MENU

STARTERS

GRILLED GOATS' CHEESE

beetroot pesto, toasted pine nuts, basil oil.
(GF, VE) (Available with Vegan cheese alternative)

SMOCKED HADDOCK FISHCAKE

poached eggs and hollandaise sauce.

HONEY ROASTED FIGS

mozzarella & Italian prosciutto ham.

CHICKEN LIVER PARFAIT

red onion chutney, pickled carrots, chargrilled ciabatta.

MAINS

SLOW COOKED MAPLE BELLY PORK

smoked bacon, peppered green beans, gratin potatoes.

LEMON & GARLIC ROASTED POUSSIN

chateaux potatoes, shallots, baby carrots and red wine sauce. (GF)

BLACKENED SALMON

sesame stir fried vegetables, bamboo shoots, water chestnuts (GF)

BRAISED BEEF

thyme fondant potato, red cabbage. (GF)

SUN DRIED TOMATO GNOCCHI

courgette, basil leaves, beetroot pesto. (VE)

DESSERTS

KEY LIME PIE

raspberry coulis. (VE)

FRESH CREAM PROFITEROLES

chocolate and orange sauce.

STICKY TOFFEE PUDDING

Vanilla bean ice cream

VANILLA CHEESECAKE

black cherry compote.

