

## STARTERS

### Soup of the Day

Served with crusty bread

### Goats Cheese Pannacotta

Fig chutney and toasted brioche

### Thai Fishcake

Green salad, sweet chilli and tartar sauce with a lemon slice

### Cheese and Leek Tart

Onion chutney and balsamic glaze

### Puff Pastry Tartlet of Wild Mushrooms

White wine and cream sauce, leaf salad with wholegrain mustard dressing

### Breaded Fish Goujon's

Tartar sauce and lemon wedge

### Waldorf Salad

Crisp lettuce, apple, celery, walnuts, grapes and mayonnaise

### Avocado and Tomato Tian

Balsamic glaze and beetroot dust

## MAINS

### Roast Salmon

Roasted fillet of salmon, tarragon mash potato, broccoli, asparagus and Beurre Blanc sauce

### Mediterranean Chicken Ballotine

Chicken breast stuffed with sun dried tomatoes, wrapped in Prosciutto crudo, spring onion crushed potato, seasonal vegetables and a basil, oregano, cream and white wine sauce

### Shoulder of Lamb

Slow cooked and shredded, wrapped in Parma ham, Boulangère potato, red cabbage compote, green vegetables, mint pea puree and red wine reduction

### Braised Feather Blade of Beef

Slow cooked, shredded, pressed and served with dauphinoise potato, seasonal vegetables, horseradish and celeriac coulis and beef jus

### Pork Tenderloin Ballotine

Pork tenderloin stuffed with a mix of sage, onions and breadcrumbs, wrapped in streaky smoked bacon, savoy cabbage with seasonal vegetables, baby apple and cream sauce

### Butternut Squash and Red Pepper Risotto

Sage and cream sauce with a parmesan tuile

### Pan Fried Breast of Duck

Sautéed leek, mash potato, green vegetables, beetroot coulis and Port jus

#### Side Dishes

Chips £3.50

Garlic Bread with or without cheese £4.95

Salad £4.95

Bread and Butter £2.75

## DESSERTS

### Salted Caramel Brownie

toffee sauce, vanilla ice cream and blueberry coulis

### Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream and strawberry coulis

### Eton Mess

vanilla cream, mixed berries and strawberry sauce

### Bara Brith Bread and Butter Pudding

crème anglaise and chocolate ice cream

### Apple Crumble Pie

custard and vanilla ice cream

### Lemon Cheesecake

vanilla ice cream and strawberry coulis

### Selection of Ice Cream

Vanilla

Chocolate

Strawberry

### Cheese and Biscuits

Selection of cheese and biscuits, grapes and chutney

1 Course - £26

2 Courses - £35

3 Courses - £44

## VEGAN / VEGETARIAN MENU

### STARTERS

Tian of Avocado and Tomato

balsamic glaze

Moroccan Falafel

hummus and pitta bread

### MAINS

Vegetable Wellington

butternut squash, mixed vegetables and sauté mushrooms, wrapped in puff pastry and served with mash potato, broccoli, green beans and a vegetable jus.

Vegetable Sheperd Pie

seasonal vegetables and chips

### DESSERTS

Salted Caramel Tart

chocolate ice cream and strawberry coulis

Vegan Lemon Tart

vanilla ice cream and blueberry coulis