

Menu

Spring 2019

2 courses £30.00, 3 courses £37.50



Soup of the day (v)

Grilled goats cheese, beetroot, orange, walnuts (v)

Pan fried scallops, curried cauliflower, apple puree (£2.50 supplement)

Grilled mackerel, celeriac remoulade, horseradish, watercress

Ham hock terrine, toasted focaccia, cider chutney



Sweet potato & chickpea tagine (v)

Five spiced duck, blackberry & cassis sauce

Char grilled fillet steak, pink peppercorn sauce (£7.50 supplement)

Beef bourguignon, mushrooms, shallots, red wine jus

Pan fried hake, samphire & lemon butter

All served with a vegetable medley (gf)



Crepe suzette, vanilla ice cream (v)

Chocolate fondant, salted caramel ice cream (v)

Cheese slate, biscuits, quince jelly, celery (£5 supplement) (v) (gf option)

Apple & blackberry crumble tart, clotted cream (v)

Ice cream & sorbet selection (v, gf)

Menu price includes VAT (v) indicates suitable for vegetarians

To book, please call 01726 813557, Tue - Sat, 7.00 - 8.30pm, advance booking essential

Nuts and nut derivatives are regularly used in our kitchens. To the best of our knowledge all ingredients are GM free