





MENU

15th January – 14th February 2020

Main course £6.00 Two courses £9.00 Three Courses £11.50

Starters

 Soup of the day

 Japanese Crumbed Brie
fruity Cumberland sauce & leaves

Chicken Satay
carrot, spring onion and roasted sesame Thai salad


Smoked Haddock Risotto

Main Courses

Steak and Ale Pie
roasted shallots, parsley mash, kale, slow braised carrot

Goan Fish Curry
lime, coriander pilau rice

Honey Roast Gammon
thyme roasted parsnips, braised leeks & crushed buttered potatoes
mustard cream sauce

 Red Pepper, Goat's cheese & Basil Tart
lentil cassoulet, spinach cream sauce



Desserts

Honey & Mascarpone Mousse
poached pear & oat crumble

Luxury Bread & Butter Pudding
marmalade & orange glaze with vanilla custard

Apple Tart Tatin
vanilla ice cream

Selection of Cheese & Biscuits
apple, celery, grapes & chutney

 denotes suitable for vegetarians " = deconstructed"  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise