

Dinner Menu Starters

Homemade Soup of the Day (v) with a warm bread roll

Fan of Melon (v) with minted raspberry coulis & a refreshing sorbet

Crispy King Prawns
in a sweet chilli, garlic & ginger butter,
served with prawn crackers

Duck & Orange Terrine toasted bloomer & homemade chutney

Mains

Braised Beef with Herb Dumpling
horseradish mashed potatoes & honey roast carrots
with crispy shallot rings

Slow Cooked Belly Pork
served with grilled black pudding & lyonnaise potatoes,
sticky red cabbage & caramelised apple gravy

Smoked Salmon & Lemon Gnocchi Bake with peas, fried capers & spinach bound in a cheesy cream sauce

Korean Vegan Meatballs (v)
in a Gochujang sauce, served with braised rice,
stir fried broccoli & spring onions

Desserts

Lemon Meringue Pie with raspberry coulis

Chocolate Brownie with chocolate sauce & ice cream

Cheesecake of the Day with fruit coulis

Cheese & Biscuits (£3 supplement)
selection of English & continental cheeses, celery,
grapes & homemade chutney

£27.50 2 course £35.00 3 course