

Set 2 Course £36.00

Starters

Spiced Roasted Butternut Squash Soup, Chive Cream Fraiche (V)

Crispy Deep Fried Cod Goujons, Home Made Tartar Sauce

Prawn Cocktail, Little Gem lettuce, Avocado, Lemon Mayonnaise (GF)

Honey Roasted Ham Hock & Pea Terrine, Toasted Sour Dough, Apricot Marmalade

Marinated Fillet steak Pinchos, Spiced tomato Relish (GF)

Deep Fried Crispy Brie, Cranberry & Red Onion Chutney (V)

Main Course

Orilled Salmon Fillet, Steamed Tender Stem Broccoli, Thai butter, Fresh Lime
Pan Fried Sea Bass fillets, Cherry tomato, Chorizo & Olive Provençale, Basil Oil
Slow Braised Welsh Lamb, Roasted Root Vegetables, Red currant & Rosemary Jus
Prime Chargrilled 10oz Sirloin Steak (£5.00 supplement)

Pan Fried Fillet of Beef Medallions, Panache of Vegetables, Mushroom & Garlic Sauce
Pan Fried Turkey Escalope, Pigs in blankets, Sage & Onion Stuffing, Roasted
Root Vegetables, Red Wine Jus

Baked Butternut Kale & Apricot Roast, Shallot & Madeira Jus (V, VG,GF)

All main courses are served with Hand cut chips or new potatoes.

Bowl of Side Salad £4.50 Fr

French Bread £4.00

Garlic Bread £4.50

Panache of Roasted Winter Vegetables £4.95

Sauces: Peppercorn, Red Wine, Mushroom & Garlic £4.60 each

DESSERTS AVAILABLE ON REQUEST

*Service charge not included