

SAMPLE MENU

Soup of the Day

Croutons

Greek Salad

Feta, Red Onion, Cucumber & Roasted Cherry Tomatoes

Beetroot & Orange Cured Salmon

Beetroot, Orange Puree, Pea Shoots & Raddish

Ham & Chicken Terrine

Piccalilli

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### ***Fillet of Salmon***

*Prawn, Tomato, Linguini & Herb Butter Sauce*

### ***Roast Duck Breast***

*Dauphinoise, Green Beans & Thyme Jus*

### ***Chicken Breast***

*Dauphinoise, Braised Red Cabbage Carrot Puree & Taragon Sauce*

### ***Cumin Spiced Rump Of Lamb***

*Violet Potatoes, Wild Garlic, Vine Tomatoes & Red Pepper Pesto*

### ***Potato Gnocchi***

*Wild Mushrooms & Herb Cream*

### ***Sirloin Steak***

*Grilled Tomato, Mushrooms, Chips & Blue Cheese Sauce*

*£5.00 Supplement*

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### ***Creme brulee cheesecake***

*Vanilla Ice Cream*

### ***Apple Crumble Tart***

*Custard*

### ***White Chocolate Panna Cotta***

*Passion fruit Coulis*

### ***Selection Of Cheese & Biscuits***

*Grapes, Celery, Apricot & Sultana Chutney*

### ***Leon Tart***

*Chantilly Cream, Mixed Berries*

**2 Courses - £18.95**

**3 Courses - £22.95**

**Allergen information; all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions does not include all ingredients. If you have a food allergy or intolerance please let us know before ordering. Full allergy information for both food and drink is available upon request.**