

SAMPLE MENU

STARTERS

Soup of the Day

Croutons

Greek Salad

Feta, red onion, cucumber & roasted cherry tomatoes

Beetroot & Orange Cured Salmon

Beetroot, orange purée, pea shoots & radish

Ham & Chicken Terrine

Piccalilli

MAINS

Fillet of Salmon

Prawn, tomato, linguini & herb butter sauce

Roast Duck Breast

Dauphinoise, green beans & thyme jus

Chicken Breast

Dauphinoise, braised red cabbage carrot purée & tarragon 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*

DESSERTS

Crème Brûlée Cheesecake

Vanilla ice cream

Apple Crumble Tart

Custard

White Chocolate Panna Cotta

Passionfruit 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 do 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.