



MENU

• STARTERS

Homemade Scotch Egg

Rocket and Carrot Salad and Fresh Pesto

Goat's Cheese Bruschetta

Whipped Goat's Cheese & Pesto topped with Tomato & Basil accompanied with Rocket, Manchego Cheese Shavings & Black Truffle Oil

Prosciutto Wrapped Asparagus

Spears of Asparagus wrapped in Prosciutto Ham with Pea and Mint Purée and Candied Walnuts

• MAINS

Fillet Steak

Handcut Chips, Tenderstem Broccoli and Blue Cheese Sauce
(£8.00 Supplement)

Chicken Supreme

Pan Seared Chicken with a Creamy Garlic and White Wine Reduction
Green Beans and Potato Dauphinoise

Woodland Mushroom Risotto

Risotto, Manchego Shaving and Handcut Chips

• DESSERT

Hot Chocolate Fondant

with Chocolate Sauce and Vanilla Ice Cream

Bread & Butter Pudding

with Crème Anglaise and Honeycomb Ice Cream

Forbidden Apple Swirl

with Banana Split Ice cream and Crème Anglaise

2 Courses £35.00
3 Courses £40.00

If you require any information regarding allergenic ingredients in our foods please ask a member of staff

An optional 10% Service Charge will be added to all accounts

