

Menu Options

Starter

Tempura prawns with a sweet chilli dip

Chicken liver pate served with crusty bread

Creamy garlic mushroom Bruschetta

Mains

Cod fillet wrapped in Parma ham on a bed of crushed new potatoes and a medley of peas with a smoked cheese sauce

*Malaysian vegetables served with rice **v/vg***

Beef short rib with mushroom and pancetta in a red wine sauce on a bed of mashed potato served with green beans

Dessert

Chocolate profiteroles

Bailey's cheesecake served with vanilla ice cream

Cheese board a selection of cheese served with crackers celery and homemade chutney £2 supplement

Speciality coffee

2 courses £23.95 3 courses £28.95

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.

Menu Options

Starter

Tempura Vegetables with a sweet chilli dip

Chicken liver pate served with crusty bread

King prawns with green chilli wrapped in smoked bacon with a chipotle dip £2 supplement

Mains

Pan fried sea bream on a bed of pea puree with rosti potato's with a tarragon sauce

Thai Green curry served with rice v/vg

Minted lamb shank served on a bed of mashed potato with broccoli

Dessert

Chocolate profiteroles

Bailey's cheesecake served with vanilla ice cream

Cheese board a selection of cheese served with crackers celery and homemade chutney £2 supplement

Speciality coffee

2 courses £23.95 3 courses £28.95

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