

Starters

Soup of the day with home-made bread, herb oil and balsamic £4.50

Chicken liver parfait with toasted croutons and tomato chutney £5.50

Mini fish and chips with a pea mint puri e £6.45

Warm avocado and asparagus with feta cheese and cherry tomato salad £5.50

Confit of belly pork with plum sauce, stir fried vegetables and noodles £6.00

Mains

Mille-feuille of red mullet with wild mushrooms, Parisienne potatoes and Chardonnay cream sauce £13.95

Oven roasted rump of Welsh lamb, hot pot potato (layers of potato, carrot and onion) with a red wine gravy £18.95

Grilled 8oz sirloin steak, smoked bacon and Stilton cream sauce, Pont Neuf potatoes, mushrooms and plum tomato £18.95

Breast of Goosnargh chicken sauti ed new potatoes with Chorizo and buttered kale £14.25

Bitternut squash and parsnip with herb risotto, Parmesan shavings £9.95

Side Orders Fries • Roast Potatoes • Rocket and Parmesan salad £2.50 Each

Desserts

Selection of English and French cheese, crackers, celery, grapes and a plum chutney £7.95

Fruits of the forest panna cotta, buttered shortbread £5.50

Almond and chocolate orange brownie chocolate sauce and vanilla ice cream £5.50

Turkish delight jelly with warm mango £5.50

Glazed lemon tart clotted cream, raspberry nectar £5.50

FOOD ALLERGIES AND INTOLERANCES – BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS