

Starters

Duck, Chicken and Wild Mushroom Terrine, Red Currant Jelly, Brioche Bread

Crispy Calamari with Smoked chilli Jam GF

Crispy Whitebait, Smoked Paprika with Tartar sauce GF

Smoked Salmon Gravlax, Capers, Caviar, Sea Vegetables and Fresh Horseradish GF

Peppered Mushrooms on Toast, Gruyere Cheese

Fresh Mussels, Samphire, Béarnaise and Chorizo GF

Game Pate, Fig Relish and Toasted Brioche Bread

Main Course

Roasted Sirloin of Beef, Yorkshire Pudding

Roast Rolled Belly of Pork, Crackling, Black Pudding Stuffing and Apple Sauce

Roast Chicken Breast with Sage and Onion Stuffing

Roast Rump of Lamb and Mint Sauce

Pie of the Day please ask for our selection inc Vegetarian Option

Pan Seared Salmon Fillet, Samphire and Sauce Bearnaise

Mediterranean Vegetable Filo Goats Cheese Tart (V)

All served with fresh seasonal vegetables, roast potatoes, roast parsnips cauliflower cheese and our beautiful gravy

Kilo of Rope Grown Mussels, Béarnaise Sauce, Samphire and Crispy Chorizo and Chips

Children portions of the above available charged at ½ adult price other children's meals are available if the above is not suitable
please ask

Desserts

Chocolate Orange Crème Brulee Gf

Hot Blackberry and Apple Crumble with Custard

Chocolate Brownie Vanilla Ice Cream Gf

Apple Strudel and Custard

Sticky Toffee Pudding Clotted Cream

Sherry Trifle

Salted Caramel Cheesecake

Movenpick Ice Cream and Sorbets please ask for today's selection

Three Courses for £25.00 inc of Vat