



****SAMPLE MENU****

Starters

Homemade Soup

Cream of carrot

Ham Hock, Leek & mustard Terrine

Piccalilli, toasted brioche

Chicken Liver Parfait

Cured duck, caramelised onion chutney, ginger, sultanas, celery, walnuts, black treacle bread

Homecured Salmon Fillet

Celeriac & apple salad, radish, toasted sour dough

Blue Cheese Pannacotta

Textures of beetroot & hazelnuts, poached pear, watercress

Mains

Rump of Beef

Confit tomato, triple cooked chips
~ add a stilton, peppercorn or Diane sauce for £2

Pork Fillet wrapped in Pancetta

Confit belly, mustard creamed leeks, dauphinoise potatoes, black pudding, cider & shallot sauce

Chicken Breast

Potato rosti, green beans, celeriac, bacon, red wine & sage jus

Salmon Fillet

Crushed potatoes, smoked leeks, king prawn, chervil beurre blanc

Butter Fried Gnocchetti

Roasted & pureed butternut squash, sweet & sour peppers, sage, pesto

Sides

Triple Cooked Chips	£3
Steamed Vegetables	£3
Roquette and Parmesan Salad	£3
Olives	£2.25

2 Courses £24

3 Courses £30



****SAMPLE MENU****

Desserts

Tangy Lemon Cheesecake

Red berries, mint, meringue

Sticky Toffee Date Pudding

Griottine cherries, vanilla ice cream

Bakewell Tart

Set lemon curd, clotted cream

Dark Chocolate Brownie

Praline cream, oranges

Chef's Selection of Cheese & Biscuits

Cappuccino	2.95	English Breakfast Tea	2.50
Mocha	2.95	Range of Pure Tea	2.95
Latte Machiato	2.95	~ Fruit Infusion	
Espresso	2.50	~ Green Tea	
Double Espresso	4.70	~ Orange & Caramel	
Hot Chocolate	2.95	~ Darjeeling Black Tea	
Liquor Coffee	4.90	~ Masala Chai	
Choose your favourite liquor		~ Camomile	
Filter Coffee	2.50	~ Earl Grey	
~add a shot of vanilla		~ Classic Black Tea	
or caramel syrup	1.00		

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