

Restaurant Menu

Starters

Soup of the day, crusty bread roll (V)
Smoked salmon & prawn tian, honey & orange vinaigrette
Ham hock terrine, mix leaves, melba toast
Grilled halloumi, rocket, sun-dried tomatoes (V)

Mains

Pan seared duck breast, fig reduction
Duo of pork, creamy mustard sauce
Lamp rump, red wine jus
Oven baked salmon fillet, red pepper & dill compound butter
Beetroot wellington, vegetable gravy (V)
All main courses served with roasted new potatoes & seasonal vegetables

Desserts

Vegan chocolate torte, chocolate sauce, vanilla ice cream
Raspberry gin cheesecake, Chantilly cream
Warm chocolate brownie, chocolate ice cream
Trio of ice cream

1 course £18

2 courses £25

3 courses £30

An optional service charge of 10% will be added to your bill

*Due to the layout of our preparation areas and kitchen we do not have specific allergen free zones,
meaning it is not possible to fully guarantee separation of GLUTEN, NUTS, SESAME
and other ALLERGENIC ingredients.*

*We therefore cannot guarantee that products will not contain traces of these allergens.
Please speak to your server if you have any allergens or dietary requirements.*