



June Plat Du Jour 2019

2 Courses £ 14.00 3 Courses £18.00

Starters

CRISPY HADDOCK FISHCAKE

Tartare Sauce, Cucumber & Onion with Dill Oil

Or

FENNEL, COURGETTE AND CANNELLINI BEANS SOUP

Or

MELON AU CITRUS

Ripe Melon with Citrus Fruits

Mains

STUFFED BREAST OF POUSSIN

Leek Farci, Pancetta & Fricassee of Vegetables

Or

POACHED FILLET OF PLAICE

Prawns & Lobster Sauce

Desserts

Glazed Tangy Lemon Cream with Shortbread Biscuit

Dark Chocolate Tart, Double Cream & Toasted Almonds

Raspberry Meringues with Mascarpone

Pimms Jelly, English Strawberries, Mint & Honeycomb

Cheese and Biscuits £2 supplement

Ice Cream



June 'A La Carte Menu 2019

Starters

Serrano Ham & Figs with Manchego, Pine Nuts, & Citrus Honey Dressing **£8**

Wensleydale, Pea & Watercress Tart with Wensleydale Cream **£9**

Fennel, Courgette and Cannellini Beans Soup **£6**

Large Yorkshire Pudding, Beef Gravy and Onion Sauce **£6.50**

Quail Egg Salad, Asparagus, Broad Beans, Rocket & Champagne Vinegar Dressing **£8**

Prawn and Crab Cocktail with Marie Rose Sauce & Lemon **£9**

Mains

Prime Roast Beef, Yorkshire Pudding, Onion Sauce and Gravy **£19.50**

Panfried Monkfish, Crispy Squid & Shellfish Broth **£16.50**

Breast of Pigeon, Forest Mushrooms, Smoked Bacon, Hazlenuts and Port Raisin Jus **£16**

Pistachio crusted Goats Cheese, oven roasted Beetroot, Spinach & Balsamic Onions **£14**

Pan Fried Calves Liver , Mashed Potatoes, Fried Onions & Pancetta **£16**

Saffron Marinated Corn fed Chicken, sweet Potato Puree,

Cashew Nuts and Harissa Cous Cous **£16**

Desserts £5

Glazed Tangy Lemon Cream with Shortbread Biscuit

Dark Chocolate Tart, Double Cream & Toasted Almonds

Raspberry Meringues with Mascarpone

Pimms Jelly, English Strawberries, Mint & Honeycomb

Cheese and Biscuits

Ice Cream