



Plat Du Jour

2 Courses £ 12.50 3 Courses £16

Starter

Celeriac & Potato Soup (GF)

Or

Parma Ham, Baby Mozzarella, Basil Pesto & Rocket

Mains

Fresh Tranche of Hake with Spinach & Caper Hollandaise

Or

Shin of Beef & Oxtail Pie

Desserts

Warm Frangipan Tart with Cherry Compote & Crème Fraiche

Panacotta with Orange segments and shortbread

Fresh Meringue Chantilly with chocolate sauce

Cheese and biscuits (£2 supplement)

Ice Cream – strawberry and vanilla



'A La Carte Menu

Starters

Crayfish and Prawn cocktail **(GF) £10**

Yorkshire Pudding with onion sauce and rich beef gravy **£6.50**

Celeriac & Potato Soup **(GF) £6.50**

Pan Fried Scallop with Shrimp Bisque & Crab Cake **(GF) £10**

Spicy Duck Samosa with Minted Yoghurt, Sweet Potato Puree & Sweet Chilli Sauce **£9**

Mains

Prime Roast Sirloin of Beef with Yorkshire Pudding **£19**

Calves Liver & Bacon with Mashed Potato and Fried Onions **(GF) £16**

Roast Pancetta Wrapped Breast of Partridge and Leg Parcel **£16**

Pan Fried Cornfed Chicken , Roast Sweet Potato, Basil Gnocchi & Pan Juices **£15**

Goats Cheese & Shallot Tart Tatin **£14.50**

Gluten Free Cod in Batter **£16.50**

Desserts £5

Warm Frangipan Tart with Cherry Compote & Crème Fraiche

Panacotta with Orange segments and shortbread

Fresh Meringue Chantilly with chocolate sauce

Cheese and biscuits

Ice Cream – strawberry and vanilla