



## **April Plat Du Jour 2019**

**2 Courses £ 13.50     3 Courses £17.50**

### **Starters**

#### **HADDOCK RAREBIT**

with Creamed Leeks and Herb Oil

Or

#### **ROAST TOMATO SOUP**

with Basil Cream

Or

#### **MELON AU CITRUS**

Ripe Melon with Citrus Fruits

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### **Mains**

#### **SLOW COOKED DUCK LEG**

with Bean Ragout and Chorizo

Or

#### **FILLET OF PLAICE**

with Chablis Sauce and Poached Grapes

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### **Desserts**

Chocolate torte with Roast Pistachios and Double Cream

Crème Caramel with fresh Raspberries

Mascarpone and Lime Mouse with Mango and Pineapple compote

Fresh Meringues, Seasonal fruit and Cream

Vanilla and Rhubarb Ice Cream

Cheese and Biscuits - £2 Supplement



## **April 'A La Carte Menu 2019**

### **Starters**

Courgette Fritters–Mint & cucumber Yoghurt, Toasted Pine Nuts and Lemon Oil **£8**

Pan seared Cornish Scallops , Ratatouille, Fried Basil and aged Balsamic **£8**

Duck and Asparagus Terrine, Pickled Vegetables and Chutney **£6.50**

Roast Tomato Soup with Basil cream **£6.00**

Scottish Smoked Salmon ,Crème Fraiche, Lemon and Dill **£9.50**

Seasoned Yorkshire Pudding **£6.50**

### **Mains**

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

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

Stuffed breast of Quail, Sage Farci , Baby Turnips, Braised Leg, Speziale Pasta

& Button Mushrooms **£16**

Grilled Goats Cheese, Apple, Celery & Fennel Salad, Grilled Asparagus

& Pumpkin Seed Oil **(V) £14**

Marinated Fillets of Lamb Kidney Scrunchie, Minted New Potatoes & Lamb Juices **£16.50**

### **Desserts £5**

Chocolate torte with Roast Pistachios and Double Cream

Crème Caramel with fresh Raspberries

Mascarpone and Lime Mouse with Mango and Pineapple compote

Fresh Meringues, Seasonal fruit and Cream

Vanilla and Rhubarb Ice Cream

Cheese and Biscuits - £2 Supplement