



February Plat Du Jour 2019

2 Courses £ 12.50 3 Courses £16

Starters

BAKED COD FLORENTINE EN COCOTTE

Fresh Cod & Spinach baked in a Creamy White Wine Sauce

Or

CELERY & POTATO SOUP

Chive Cream

Or

MELON AU CITRUS

Ripe Melon with Citrus Fruits

Mains

PAN FRIED SEA BASS

Cauliflower Puree, Smoked Bacon & Salsa Verde

Or

SHANK OF LAMB

Bubble & Squeak and Lamb Jus

Desserts

Rhubarb Crumble with Vanilla Custard

Mango Cheesecake with Double Cream & Mango Compote

Tiramisu

Strawberry Meringue with Strawberry Syrup

Cheese and biscuits (£2 supplement)

Ice Cream – Chocolate and Vanilla



February 'A La Carte Menu 2019

Starters

Crab & Avocado timbale with Tomato Pickle & Watercress **(GF) £10**

Yorkshire Pudding with Onion Sauce and Rich Beef gravy **£6.50**

Smoked Salmon – Cucumber Crème Fraiche, Lemon and Capers **£9.00**

Celery & Potato Soup with Chive Cream **£6.50**

Goats Cheese Brulee, Wild Mushrooms & Potato Crisps **£7**

Chicken Livers en Brioche **£7.50**

Mains

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

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

Herb Stuffed Breast of Chicken – Confit Leg Crepe & Olive Oil Croutons **£14**

Trio of Lamb – Rump, Breast & kidneys with Seasoned Yorkshire **£16.50**

Feta & Chickpea Stuffed Pancake with Creamed Leeks & Parissiane Potatoes **£13.00**

Roast Spiced Monkfish, Chickpea Fritter & Pomegranate & Lime Dressing **£16.50**

Desserts £5

Rhubarb Crumble with Vanilla Custard

Mango Cheesecake with Double Cream & Mango Compote

Tiramisu

Strawberry Meringue with Strawberry Syrup

Cheese and biscuits

Ice Cream – Chocolate and Vanilla