



March Plat Du Jour 2020

2 Courses £ 15.50 3 Courses £19.50

Starters

PARSNIP & APPLE SOUP (V)

With Chive Oil

Or

CHICKEN LIVER PARFAIT

Prune & Drambuie Chutney with Melba Toast

Or

BATTERED PLAICE GOUJONS

Tartare Sauce and Lemon

Mains

ROAST HAKE

Champagne Cream, Peas, Leeks & Cabbage

Or

SLOW COOKED DAUBE OF BEEF, 'BOURGUIGNON'

Carrot, Bacon Lardons, Mushrooms & Red Wine

Desserts

Limoncello Mousse, Tuile Biscuit & Double Cream

Crepe Suzette, Grand Marnier Sauce & Ice Cream

Chocolate & Caramel Tart, Pistachios and Pouring Cream

Cheese & Biscuits (£2 Supplement)

Ice Cream & Sorbet

FILTER COFFEE & SWEETMEATS INCLUDED

Speciality coffee available from the bar

GLUTEN FREE MENU AVAILABLE



March À La Carte Menu 2020

Starters

Coquilles Saint Jacques, White Wine Sauce & Parmesan Gratinee **£9.00**

Parsnip & Apple Soup with Chive Oil **£6.50**

Pan Fried Duck Breast, Rhubarb, Ginger & Red Wine Sauce **£8.00**

Smoked Salmon, Capers & Lemon Wedge **£9.00**

Parma Ham, with Avocado, Fig & Toasted Almonds **£8.00**

Mains

Prime Roast Sirloin of Beef with Yorkshire Pudding **£20.00**

Fresh Calves Liver Pancetta, Mash & Fried Onions **£16.00**

Roast Thick Cod, Truffle Mash, Forest Mushrooms & Champagne Cream **£17.00**

Caramelised Goats Cheese Tarte Tatin, Balsamic & Herbs Leaves **£14.50**

Herb Farcie Stuffed Quail, Buttered Spinach, Shallot Puree & Tempura Quail Egg **£16.00**

Desserts £5

Limoncello Mousse, Tuile Biscuit & Double Cream

Crepe Suzette, Grand Marnier Sauce & Ice Cream

Chocolate & Caramel Tart, Pistachios and Pouring Cream

Cheese & Biscuits

Ice Cream & Sorbet

FILTER COFFEE & SWEETMEATS INCLUDED

Speciality coffee available from the bar

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