



November Plat Du Jour 2021

2 Courses £19.00

3 Courses £23.00

Starters

STARTERS

WHITE ONION & CHESTNUT SOUP (V)
Truffle Cream

ARBROATH SMOKED HADDOCK
Leek Sauce & Topped with Oatmeal Crumble

CHICKPEA CAULIFLOWER & SWEET POTATO FRITTERS (V)
Mint Yoghurt & Pomegranate

MAINS

FILLET OF PLAICE FLORENTINE
Fresh Spinach & Cheese Sauce

ROAST LEG OF LAMB.
Seasoned Yorkshire Pudding & Lamb Juices

DESSERTS

CARAMELISED BANANA CRUMBLE TART
Toffee Sauce & Double Cream

CHEESE & CRACKERS
Chutney & Grapes

CHOCOLATE KIRSCH & BLACK CHERRY BRULEE
Chocolate Shortbread

ICE CREAM & SORBET

MOIST ORANGE CAKE
Citrus Cream & Toasted Almonds



NOVEMBER A LA CARTE MENU 2021

STARTERS

PAN SEARED SCALLOP £8.00
Roast Tomato Pesto & Toasted Pine Nuts

WHITE ONION & CHESTNUT SOUP £6.00
Truffle Cream

LOBSTER & PRAWN COCKTAIL £9.00
Marie Rose Sauce & Lemon

ROAST FIGS & RICOTTA CHEESE (V) £7.00
Honey, Orange & Balsamic

LARGE YORKSHIRE PUDDING £7.00
Onion Sauce & Beef Gravy

MAINS

PAN FRIED CALVES LIVER £16.00
Mash Fried Onions & Pancetta

PRIME ROAST BEEF FILLET £21.00
Braised Oxtail, Autumn Root Vegetables & Onion gravy

GRILLED THICK COD £17.50
Shellfish Broth, Crispy Squid & Aioli

STUFFED BREAST OF GUINEA FOWL £16.50
Slow cooked Leg Pasty, leek, Dauphinoise Potato & Red Wine Sauce

CARAMELISED SHALLOT & GOATS CHEESE TART (V) £16.00
Rocket Leaves, Balsamic & Toasted Pine Nuts

DESSERTS £5.50

CARAMELISED BANANA CRUMBLE TART
Toffee Sauce & Double Cream

CHEESE & CRACKERS
Chutney & Grapes

CHOCOLATE KIRSCH & BLACK CHERRY BRULEE
Chocolate Shortbread

ICE CREAM & SORBET

MOIST ORANGE CAKE
Citrus Cream & Toasted Almonds