



Pop Up September 2019

'A La Carte Menu

Starters

Pan Seared Sottish Scallops With Crab Cake & Sweetcorn Cowder, **£10**

Roast Tomato Soup With Pesto, **£6.50**

Wild Mushroom Brushetta With Crisp Parma Ham, Parmesan & Basil Oil, **£8**

Prawn & Crayfish Cocktail, **£9**

Aromatic Duck Leg, Chinese Greens, Cashew Nuts & Soya Dressing, **£9**

Mains

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

Calves Liver & Bacon, Fried Onions & Mashed Potato, **£16**

Herb Crusted Cod, Chive Beurre Blanc, **£16**

Butternut Squash, Ricotta & Fig Tart, **£14**

Herb Roast Corn Fed Chicken, Liver Tart, Fondant & Pan Juices, **£15**

Desserts £5

Pot Au Chocolat With Almond Biscuit

Homemade Meringue with Butterscotch Sauce & Double Cream

Vanilla Panacotta with Kirsch Soaked Cherries

Fig & Cinnamon Roulade With Clotted Cream & Fig Syrup

Vanilla & Rhubarb Ice Cream

Cheese and Biscuits