



Sample Dinner Menu

3 Courses £28.00

Starters

Chefs Homemade Soup, homemade bread, croutons

Trio of Melon, seasonal fruits, blackcurrant sorbet

Belly Pork, crispy black pudding and pancetta, blue cheese dressing

Peppered Smoked Mackerel, new potato salad, soft herb aioli, crispy onions

Goats Cheese and Chilli Ballotine, toasted hazelnuts, baby beets, pickled shallots, pureed tomato, dressed chicory

Main Courses

Roast Beef Rump, wholegrain mustard mash, tender stem broccoli, peppercorn sauce

Pan Fried Chicken Breast, streaky smoked bacon, fondant potato, fine beans and wild mushroom cream

Grilled Salmon Fillet, Crayfish and asparagus risotto

Roast Guinea Fowl, confit leg, garlic and spring onion sautéed potatoes, charred asparagus and a Dijon cream

Butter sautéed Gnocchi, Roasted vegetables, parmesan, toasted pine nuts **(v)**

From the Grill

28 Day Aged Fillet Steak, cherry vine tomatoes, field mushrooms, onion rings, triple cooked chips **(£10.00 supplement)**

28 Day Aged Ribeye Steak, cherry vine tomatoes, field mushrooms, onion rings, triple cooked chips **(£7.50 supplement)**

Desserts

Raspberry Crème Brulee, shortbread biscuit

Vanilla Panna Cotta, poached cherries, clotted cream ice cream

Sticky Toffee Pudding, butterscotch sauce, clotted cream ice cream

Apple and Cinnamon Crumble, homemade custard

Cheese Platter, grapes, celery, chutney and biscuits **(£3.50 supplement)**