

BUTTER BEAN AND ROASTED GARLIC SOUP WITH A RED PEPPER COULIS, CHUNKY CROUTONS, BREAD AND BUTTER. (V)

SMOKED CHARGRILLED DUCK BREAST WITH A BEETROOT, GOATS CHEESE AND WALNUT SALAD.

GARDEN PEA AND CRAYFISH RISOTTO TOPPED WITH PAN SEARED SCALLOPS.

CHICKEN AND DATE TERRINE WITH HOMEMADE CHUTNEY, BREAD AND BUTTER.

MAINS

80z CHARGRILLED RIBEYE WITH ROASTED ON THE VINE CHERRY TOMATOES, FIELD MUSHROOM, SALAD AND TWICE COOKED HAND CUT CHIPS/ WITH A CHOICE OF BÉARNAISE OR BRANDY AND PEPPERCORN SAUCE. (£3 SUPPLEMENT)

CHICKEN BALLOTINE STUFFED WITH RED PEPPER AND SPINACH ON A BED OF PARSLEY AND ROASTED GARLIC MASH TOPPED WITH BASIL PESTO.

POTATO GNOCCHI IN A RICH TOMATO SAUCE WITH ROASTED SQUASH AND GARLIC BREAD. (V)

GRILLED LEMON SOLE WITH DILL CRUSHED POTATOES, TENDER STEM BROCCOLI AND A CHILLI AND CAPER BUTTER.

DESSERTS

LOVERS SHARING PLATTER

WHITE CHOCOLATE AND RASPBERRY MOUSSE

SALTED DARK CHOCOLATE AND CARAMEL TART

I COURSE £15

2 COURSE £20

3 COURSE £23