



Weekend Set March Menu 2018

Available Friday and Saturday Night 5.30pm-9.15pm

3 Courses £22.95

All dishes are subject to availability

WIFI CODE

J28GUEST

STARTERS

(V) Soup of the Day

Ham Hock and Spring Vegetable Terrine served with Caramelised Apple and Onion Chutney, Warm Brioche and Salad Leaves

(V) Goats Cheese and Sundried Tomato Bruschetta served with Basil Pesto and Dressed Salad Leaves

Salmon Gravavlax with Mixed Salad Leaves, Boiled Egg, Chives and Crème Fraiche

Chicken Caesar Salad, Little Gem, Pancetta Lardons, Herb Croutons and Parmesan Shavings

MAINS

Chicken Breast stuffed with Mushrooms and Bacon served with a White Wine Sauce

Cajun Pork Loin served with Onion Rings and Béarnaise Sauce

Baked Hake served on a Prawn Risotto with Hollandaise Sauce

Roast Lamb Rump on Garlic Mash with a Port Wine and Rosemary Sauce (£2.95 Supplement)

(V) Stuffed Red Pepper with Provençale Vegetables and Feta Cheese, Rocket, Walnuts and Aged Balsamic Vinegar

DESSERTS

Orange Parfait with Mandarin Segments and Mango Coulis or Selection of Homemade Ice Cream

Warm Chocolate Tart served with Vanilla Ice Creme

White Chocolate and Pistachio Crème Brulee served with Homemade Shortbread

Choux Buns filled with Praline Crème Patisserie served with Coffee Sauce

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

All Mains Dishes are Served with a Selection of your Choice of New Potatoes, Chips or Fresh Vegetables of the Day

ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

Tomato, Spinach and Mascarpone Gnocchi - £3.95

Sweet Potato Wedges - £4.25

Roasted Root Vegetables - £3.95

Beetroot Salad - £3.25

Garlic and Mozzarella French Stick - £3.75

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic or Plain Butter - £3.25

Broken Potatoes - £3.95

Fresh Vegetables - £3.50

Honey Roast Parsnips - £3.50

*****If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering*****