



## Weekend Set June 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**

Soup of the Day

(V) Beef Tomato and New Potato Salad served with Feta Cheese and A Basil Pesto Drizzle

Deep Fried Calamari served with Tartare Sauce a Lemon Wedge and Salad Leaves

Duck and Apple Terrine served with Red Onion Marmalade and Brown Toast, Dressed Salad

BBQ Pulled Pork Wrapped in Tortilla with Cheese and Jalapenos

### **MAINS**

Roast Corn Fed Chicken Breast on Creamy Mash with a Basil Pesto White Wine Sauce

Braised Lamb Shank on Roasted Onion and Sweet Potatoes with a Rosemary Sauce  
**(£2.95 Supplement)**

Baked Hake on A Medley of Green Vegetables served with Chervil Beurre Blanc

(V) Goats Cheese and Caramelised Onion Tart Tatin served with Basil Pesto and Dressed Salad

Cajun Pork Loin Steak served with a Tomato Salsa and Coriander

### **DESSERTS**

Raspberry Brownie with Home Made Custard

Passion Fruit Parfait with Mango Coulis

White Chocolate and Vanilla Eclairs

Classic Crème Caramel

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**

New Potatoes - £3.25	House Salad - £3.50	Roasted Mediterranean Vegetables - £3.75
Sweet Potato Wedges - £4.50	Garlic and Mozzarella French Stick - £3.75	Fresh Vegetables - £3.75
Spinach and Leek Gratin - £4.50	Home cut Chips - £3.25	Courgette Fritters - £4.25
Sautéed Mushrooms with Garlic or Plain Butter - £3.25	Creamy Potato, Garlic and Herb Crumble - £3.50	

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