



Weekend Set September Menu 2019
Available Friday and Saturday Night 5.30-9.15pm
3 Courses £23.95

****All dishes are subject to availability****

WIFI CODE
J28GUEST

STARTERS

Soup of the Day

Cajun Smoked Salmon and Prawn Fishcake
Served with Sweet Chilli Sauce and Dressed
Salad

Gammon and Apple Terrine Served with
Dressed Salad, Brown Toast and Red Onion
Marmalade

Smoked Chicken Risotto Served with Basil
Oil and Parmesan Shavings

(V) Goats Cheese Crumpet Served with
Caramelized Onion, Salad and Honey
Dressing

MAINS

Roast Chicken Breast with Bacon and
Mushrooms Served with a White Wine
Sauce

Pork Loin Steak Glazed with Cream Cheese,
Apple Sauce and Port Jus

Fish of the Day with a Salad of Pickled
Fennel, Chorizo, Parmesan Shavings,
Rocket and Basil Oil

Slow Braised Lamb Henry on Sautéed
Potatoes with a Rosemary Port Wine Sauce
(£3.20 supplement)

(V) Grilled Halloumi Salad with Artichokes,
cucumber, Red Peppers and Quinoa

DESSERTS

Chocolate Brownie Served with Vanilla Ice
Cream

Vanilla Cheesecake Served with Strawberry
Compote

Mango Parfait with Mango Coulis

Raspberry Creme Brulee Served with
Shortbread

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	Spinach and Leek Gratin - £3.95	Roasted Mediterranean Vegetables - £4.25
Garlic and Mozzarella French Stick - £3.75		Fresh Vegetables - £3.95
Home cut Chips - £3.25	Sautéed Mushrooms with Garlic/ Plain Butter - £3.50	Courgette Fritters - £3.75

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