

Set Menu

available Wednesday, Thursday & Friday for Lunch and Dinner

3 Courses £26.50 2 Courses £20.00

WARM STILTON, MOZZARELLA & BROCCOLI TART on a bed of fine leaves with lemon & olive oil dressing (V)

SMOOTH CHICKEN LIVER PATE served with toasted brioche and red onion relish

ROASTED VINE TOMATO & BASIL SOUP (V VG DF GF)

SALMON IN PUFF PASTRY WITH SPINACH on a cheesy Mornay sauce
served with Potatoes & Vegetables of the day

MEDALLIONS OF PORK FILLET in breadcrumbs, with lemon butter sauce & capers,
served with Potatoes & Vegetables of the day

SLOW COOKED BRAISED BEEF IN RED WINE sliced and served with a puff pastry pillow,
Mash Potatoes & Vegetables of the day

PROVENCALE RISOTTO tomato Risotto with ratatouille & broccoli,
served with grilled polenta wedges (V VG GF DF)

CHOCOLATE & ORANGE TORTE chocolate mousse on a chocolate sponge base
with Grand Marnier & orange segments (V GF)

LEMON MERINGUE PIE sweet pastry tartlet filled with homemade lemon curd,
topped with meringue, served on a crème Anglaise (V)

CRÈME BRULÉE with caramelised sugar topping (V GF)

The Set Menu and the a la Carte Menu cannot be mixed.

A La Carte Menu

Desserts

CRÈME BRULÉE with caramelised sugar topping (GF V) 7.00

LEMON MERINGUE PIE sweet shortcrust pastry case filled with home made lemon curd,
topped with meringue, and served on a crème Anglaise sauce (V) 7.50

CHOCOLATE & ORANGE TORTE chocolate mousse on a chocolate sponge base
with Grand Marnier & orange segments (GF V) 8.50

GOLDEN SYRUP & SULTANA SPONGE PUDDING served with custard (V GF) 8.00

MERINGUE NEST filled with soft fruits, whipped cream & vanilla ice cream
on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces (V GF) 8.50

VANILLA & RASPBERRY POACHED PEAR with mixed berries (V VG GF DF) 8.00

DARK CHOCOLATE MOUSSE with marinated cherries & blackberry compote (V VG GF DF) 8.50

ENGLISH & CONTINENTAL CHEESES with red onion jam, grapes, celery & biscuits (V) 11.50

POT OF TEA with Petit Fours 3.20

FILTER COFFEE with Petit Fours 3.80

All dishes served only as described. No Variations.

If you have any allergies or special dietary needs, please ask to speak to a Manager about them.

Whilst every care is taken we cannot guarantee that any dishes are free of nut traces.

V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy Free