

Set Menu

Available Wednesday, Thursday & Friday for Lunch and Dinner

3 COURSES

£26.50

2 COURSES

£20.00

Starters

EGG FLORENTINE

on a bed of spinach, coated with a cheese sauce **v, gf**

SMOOTH CHICKEN LIVER PÂTÉ

served with toasted brioche and red onion relish

ROASTED VINE TOMATO & BASIL SOUP

v, vg, gf, df

Mains

GRILLED SALMON

with sweet chilli sauce, served with potatoes & vegetables of the day **gf**

MEDALLIONS OF PORK FILLET

cooked in breadcrumbs, served in a lemon butter sauce with 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**

Additional vegetables or potatoes **£3.50 each**

Mixed side salad with olive oil & lemon **£4.00**

Bread & butter served with meal. Extra Bread **£2.50** per person

Desserts

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 BRÛLÉE

with caramelised sugar topping **v, gf**

Pot of Tea with Petit Fours **£3.20**

Cafetiere Filter Coffee with Petit Fours **£3.80**

v Vegetarian **vg** Vegan **gf** Gluten Free **df** Dairy Free



HIGH ROCKS