

STARTERS

CREAM OF BUTTON MUSHROOM SOUP

Crème Fraîche | Parsley Dressing

RAINBOW TOMATO TOASTED HAZELNUTS & CREAMED GOATS CHEESE SALAD

Cucumber Sorbet | Fresh Basil Consommé

PAN FRIED LAMBS KIDNEYS

Sautéed in Port wine Grain Mustard & Lamb Jus

CRISPY CHILLI BEEF

Garlic | Chilli | Lime | Ginger | Stir-fried Vegetables | Basmati Rice

HOT SCOTCH EGG

Sage & Onion Wrap | Brown Sauce Piccalilli

SEAFOOD COCKTAIL

Prawns | Mussels | Calamari | Cocktail Sauce | Crevette Rose | Fresh Lemon

MAIN

SLOW ROASTED CRACKLING BELLY PORK

Crispy Roasted Potatoes | Roasted Hispi Cabbage & Garlic Cream Crispy Onions

ROOT VEGETABLE & POTATO LABRA CURRY

Paratha Bread Basmati Rice

FRESH ORECCHIETTE PASTA SALMON COD & SHELLFISH DIEPPOISE

Creamed Shrimp & Smoked Paprika Dressing

CLASSIC LAMB NAVARIN

Turned Winter Vegetables | Pomme Purée

FREE RANGE ROASTED CHICKEN BREAST SAGE & ONION STUFFING

Chicken Jus | Vegetable Bouquet | Carrot Puree

SHOWMAN'S COTTAGE PIE

Beef Jus | Peas & Spinach | Brown Sauce

DESSERTS

FRESH STRAWBERRY PAVLOVA

Fresh Jersey Cream | Strawberry Consommé | Wild Strawberry Ice Cream

SALTED CARAMEL CHOCOLATE & HAZELNUT TART

Salted Caramel Ice Cream

STICKY TOFFEE PUDDING

Caramel Butter Sauce | Medjool Dates | Sugared Walnuts

2 COURSES £25 - 3 COURSES £30