



2 courses £17.95 per person  
3 courses £21.95 per person  
served between 12.30pm and 5pm

## Starters

**SWEET POTATO AND SMOKED BACON SOUP** *GL CL*

*finished with herb croutons*

**CHERRY TOMATO, BASIL AND GOATS CHEESE TART** *ML GL*

*served with a tomato chutney*

**CHICKEN AND MUSHROOM TERRINE** *ML CL GL*

*with spiced pear chutney and toasted focaccia bread*

**BEEETROOT CURED SALMON** *ML F*

*finished with beetroot and crème fraiche*

**SPINACH AND FETA MINI QUICHE** *ML GL E*

*with a pea puree and crisp seasonal salad*

## Main Courses

**ROAST TOPSIDE OF BEEF** *GL CL*

*with Yorkshire pudding, beef gravy, seasonal vegetables and roast potatoes*

**MUSTARD GLAZED ROAST HAM** *MU ML*

*served with a grain mustard sauce, seasonal vegetables and potato gratin*

**PAN FRIED HAKE** *F ML*

*finished with sautéed potatoes, tender stem broccoli and curried coconut cream*

**TOMATO AND BASIL GNOCCHI** *GL ML*

*served with parmesan and rocket*

**OVEN ROASTED CHICKEN SUPREME** *GL ML*

*coated with a peppercorn sauce served with Dauphinoise potatoes and seasonal vegetables*

## Desserts

**CITRUS CHEESECAKE** *ML GL*

*finished with a fruit coulis and lemon sorbet*

**DOUBLE CHOCOLATE TART** *ML E*

*with a fruit compote and orange sorbet*

**RED WINE POACHED PEARS** *ML*

*with vanilla ice cream*

**SELECTION OF LOCAL CHEESES** *ML GL*

*finished with oatcakes*

**SELECTION OF ICE CREAM AND SORBETS** *ML*

*with a fan wafer*

*Our dishes are labelled to show if they contain any of the 14 main allergens*

*CL- celery*

*CR- crustaceans*

*GL- cereals containing gluten*

*E- eggs*

*F- fish*

*L- lupin*

*ML - milk*

*MU - mustard*

*N- nuts*

*P- peanut*

*SE- sesame seeds*

*SO- soya*

*M- molluscs*

*SU- sulphur dioxide (known as sulphites)*