



# FOUR COURSE MENU

£40.00

Amuse Bouche

Starters

Chef's Choice Soup

Crispy Pigs Cheek

new season pea, apple & shallot rings

Dressed Caesar Salad

crispy whitebait, Parmesan & ciabatta wafers

Sourdough

heritage tomatoes, parmesan, feta cheese, Kalamata olives & pesto

Mains

9oz Sirloin Steak

balsamic cherry tomatoes, roasted flat mushroom, chunky chips, garlic & thyme butter [choice of stilton or peppercorn sauce]

[£3.95 steak supplement charge]

Confit Belly Pork

apple puree, potato fondant, mustard & tarragon jus

Roasted Breast of Chicken

wild mushroom orzo, artichoke crisp, tender steam broccoli & crispy bacon

Panko Breaded Market Fish

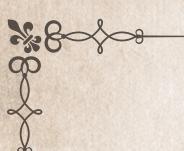
tarragon béarnaise, chorizo, hassle back potatoes, broccoli

Pumpkin Tortellini

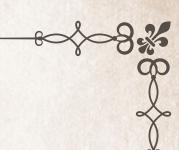
sundried tomato cream sauce, toasted pine nuts & micro cress













#### Warm Chocolate Mousse

chocolate brownie, raspberry puree, clotted cream ice cream & tuile

#### Banana Bread

caramel sauce, salted peanuts, clotted cream ice cream

### Cheesecake

coconut, mango, lime, coconut tuile

## Selection of Fine Cheeses

celery, ruby grapes & chutney



Extra Cheese Course - £9.00 per person

Individually Priced Dishes



STARTERS £9.00 MAINS £24.00 DESSERTS £9.00

**Disclaimer:** please be aware our food may contain or come into contact with common allergens. We take care in making sure cross-contamination with allergens does not occur, however we cannot give 100% guarantee with allergens on the premises.

Please speak to a member of staff for more information

