

MONDAY MENU

Two courses £21.50 | Three courses £26.50

(available Monday's)

This is a sample menu and dishes are subject to change

WHILE YOU WAIT

Marinated Olives £4.00

Artisan Breads

garden herb oil, balsamic vinegar £4.50 (GF available)

STARTERS

Soup of the Day (V)

warm bread roll

Salmon & Confit Mayan Gold Potato Terrine

citrus mayonnaise

Chicken and Tarragon Pressing

chicken liver parfait

Black Pudding

soft poached egg, hollandaise

Beetroot Terrine (V)

crème fraîche, parmigiano cheese straw

MAINS

Mushroom and Spinach Risotto (V)

parmesan crisp

Pork Steak

roast potatoes, seasonal vegetables

Pan Fried Seabass

bacon lentils, white wine cream sauce

Fillet of Salmon

sautéed potatoes, tenderstem broccoli, sauce vierge

Roast Breast of Chicken

creamed savoy cabbage, fondant potato, heritage carrot

STEAK

21 Day Aged Sirloin Steak 10oz

(£6.00 supplement)

served with sautéed mushroom, grilled tomato & beef dripping chips

(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £2.00 each)

SIDES

£4.00 each

Skin on Fries | Beef Dripping Chips | Parmigiano & Truffle Mash | Root Vegetables

DESSERTS

Grapefruit Tart

cardamom crumb, grapefruit sorbet

Bakewell

raspberry compote, crème diplomat

Dark Chocolate Mousse

cherry parfait, candied almonds

Vanilla Panna Cotta

salted caramel, shortbread

SAMPLE

1539

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.