

5 Course

Available for Lunch 12:00 to 14.30 & Dinner 17.00 to 19.00. Served till 18.00 Friday & Saturday

FIVE COURSES - £22.95

BREAD COURSE

Freshly Baked Warm Bread With Whipped Butter & Today's Flavoured Salt

STARTERS

CHEF'S SOUP OF THE DAY

Served With Warm Bread

SLOW COOKED CHICKEN & MUSHROOM TERRINE

With Piccalilli, Chicory & Toasted Brioche

LOCAL BEETROOT SALAD

With Goats Cheese, Cane Syrup,
Apple & Filo Pastry

SMOKED SALMON

With Celeriac & Apple Slaw, Radish,
Watercress & Sourdough Croutons

TODAY'S INTERMEDIATE COURSE

Chef's Intermediate Course

MAINS

BRANCHES FISH & CHIPS

With Mushy Peas, Tartar Sauce & Lemon

BUTTERNUT SQUASH RISOTTO

With Parmesan, Crispy Sage & Nut Granola

ROASTED CHICKEN CHASSEUR

With Fondant Potato, Wild Mushroom, Ken
Holland Vegetables, Tomato & Tarragon Oil

OVEN ROASTED PORK RIB EYE

With Creamy Mash Potato, Pancetta, Wild
Mushrooms & Slow Braised Red Cabbage

DESSERTS

Handmade to order by our dedicated pastry chefs, our desserts only use the finest ingredients for total indulgence.

WHITE CHOCOLATE & VANILLA PANNA COTTA

With Seasonal Fruits, Vanilla Sponge
& Berry Sorbet

COFFEE & PETIT FOURS

Selection Of Handmade Petit Fours

CHOCOLATE, ORANGE & COINTREAU

Served In A Glass With A Chocolate Biscuit

CHEESE BOARD - £2.50 Supplement

Selection of Cheese's From The Region
With Apple Chutney, Biscuits, Grapes & Celery

Subject to change.

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.