

PRIX FIXE MENU

LUNCH £27.95 - DINNER £33.95

LUNCH FRIDAY TO SATURDAY 12 TO 2:00PM

DINNER WEDNESDAY TO FRIDAY 5PM TO 7:00PM / SATURDAY 6PM

BREAD COURSE

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

STARTERS

CHEF'S SOUP OF THE DAY

served with Warm Bread

RICH DUCK LIVER PATE

With Plum & Red Onion Chutney, Plum Conserve,
Toasted Brioche and Young Shoots

NORTH SEA COD & PARSLEY FISHCAKE

With Creamy Celeriac Remoulade & Apple

PAN FRIED GARLIC KING PRAWNS

Served on Grilled Focaccia, Chorizo and
Tomato Jam, Saffron Aioli
£7.95 supplement

MARINATED SLOW COOKED BEETROOT & GOAT CHEESE

A Selection of Purple, Candy & Golden Beetroots,
French Goat Cheese, Fennel Seed Infused Filo Pastry,
Fresh Honeycomb & Apple

TODAY'S INTERMEDIATE COURSE

Chef's intermediate course

MAINS

PAN ROASTED BLACK BREAM

With Curried Lentils, Jerusalem Artichoke & Potato Puree,
Seasonal Greens & Chicken Cream

225gr SALT-AGED RUMP STEAK

with Garlic & Thyme Roasted Tomato,
Mushroom, Watercress & Radish Salad, Chips
and Sauce (Peppercorn, Diane or Beef Jus)
£9.95 Supplement

TAGLIATELLE CARBONARA

With Crispy Soft Poached Egg, Mushrooms
& Smoked Pancetta di Parma
with Aged Grana Padano

WILD MUSHROOM & JERUSALEM ARTICHOKE RISOTTO

Creamy Carnaroli Risotto with Grilled French
Goat's Cheese, Granny Smith Apple
& Young Shoots

ROASTED YORKSHIRE CHICKEN BREAST

With Creamy Chicken & Leek stuffed Potato,
Charred Leek, Smoked Pancetta & a rich Chicken &
Thyme Jus

A BIT ON THE SIDE

Beef Fat Chips - Piemonte White Truffle & Grana Padano Fries
£6.00 each

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your
enjoyment & pleasure so enjoy one or two...

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream
& Cinder Toffee

PLUM & BLACKBERRY CHEESECAKE

With Textures of Plum & Blackberry,
White Chocolate Namelaka, Blackberry Sorbet & Crisp Meringue

SELECTION OF SORBETS & ICE CREAM

with Crisp Meringue

BLACK FORREST SLICE

With Valrhona Cote d'Ivoire Mousse, Cherry & Almond
Sponge, Marachino Cherries,
Caramel Tuile & Jersey Milk Ice Cream
£4.95 Supplement

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
£6.95 Supplement

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.