



House bread

Starters

Pea and ham soup, ham hock Roulade.

Salmon and crab fishcakes, saffron aioli.

Poached pear and blue cheese salad, toasted walnuts, endive, sweet mustard dressing.

Snack

Sweetcorn beignets, tomato salsa.

Main courses

Chicken ballotine, creamed polenta, green beans, pancetta and thyme jus.

Roast rack of lamb, dauphinoise potatoes, pea puree, baby carrots, red currant jus.

Pan seared hake, parmentier potatoes brown shrimp fennel and saffron broth.

Butternut squash sage and wild mushroom risotto, parmesan crisp.

Sweets

Lemon posset, poached rhubarb, shortbread.

Chocolate brownie chocolate sauce orange ice cream.

Baked vanilla cheesecake, Raspberry sorbet, passion fruit sauce.

After-dinner coffee

3 Courses £12.50

Lunch: Thursdays and Fridays (7th November to 29th November 2018)

Xmas Lunch: Thursdays and Fridays (5th December- 20th December 2018)

*If you suffer from any particular allergies, please notify a member of our service team.
A full list of ingredients is available on request*