



Starters

Confit Duck Leg with Aubergine and Balsamic Jus

Baby Onion Tarte Tatin

Tomato Consommé

Mains

Braised Belly of Pork with Colcannon

**Baked Pavé of Salmon, Wilted Pak Choi and Shitake
Mushrooms**

Pea, Broad Bean and Mascarpone Risotto

Desserts

Profiteroles with Pistachio Ice Cream

Coffee and Date Pudding

Ham and Cheese Savoury

£18.00 per person for 3 courses

£15.00 per person for 2 courses



MENU SUBJECT TO CHANGE AND AVAILABILITY

Please let us know if you have any dietary requirements or allergies before you order



Winner of Restaurant
Experience of the Year

