

Starters

Toasted Walnut and Apple Bread, topped with
Creamed Garlic Mushrooms

Parsnip and Cheese Pie, Pickled Salad and Madeira Vinaigrette

Seared Scallops, Shallot Puree, Black Pudding Crumb and
Peppered Tangerines



Main Course

Pan Fried Sea Bass, Raisin and Thyme Compote,
Garlic Roasted Baby Potatoes, White Wine and Lemon Sauce,
Glazed Baby Vegetables

Beer Braised Chicken, Smoked Leek Puree, Carrot Puree,
Mash, Roasted Vegetables

Cauliflower Steak, Parsnip Fritters, Blue Cheese and Pistachio Butter



Desserts

Cold Raspberry Rice Pudding, Citrus Berries and Coulis

Warm Rhubarb Clafoutis, Custard Sorbet and Vanilla Crème Anglaise

Date and Brandy Pudding, Toffee Sauce, Vanilla Ice Cream

£20.00 per person for 3 courses

£17.00 per person for 2 courses

MENU SUBJECT TO CHANGE AND AVAILABILITY

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

