

## Set Menu - 2 courses £13.95/3 courses £16.95

Goat's cheese & bacon crepaze Candy beetroot & watercress salad Soup of the day

Fillet of plaice, spiced red lentils (£2 supplement)

Braised beef, red wine § tomato

Tomato, olives § spinach orzo pasta

Steamed ginger pudding, vanilla custard Banana crepe, caramel sauce Apple & rhubarb crumble, vanilla ice cream

Aperitif	Raspberry Bellíní	Aperol Spritz	Gín Fízz	£7.95
	Provencale fish stew, aíolí & croutons			£7.50
	Seared scallops, celeríac puree, bacon crumb			£10.95
Starters	Soup of the day			£5.50
	Twice baked cheese soufflé			£7.95
	Chicken liver parfait, rhubarb chutney & toast			£6.95
	Chicken, chilli & coriander spring roll, soy dressing			£6.95
	Hot smoked salmon, cucumber dressing			£7.95
	Candy beetroot herítage tomatoes & mozzarella salad			£5.95
	Crispy confit of duck leg, pickled red cabbage, juniper jus			£16.95
	Rump of lamb, crushed peas, mint & thyme glaze			£17.95
	Pork belly, crackling, five spice, ginger & sesame sauce			£16.95
	Sírloín medallíons, pepper sauce, watercress & chíps			£19.95
Maíns 	Fillet of monkfish, spiced red lentils			£18.95
	Pea, asparagus & parmesan rísotto			£10.95
	Pan fried Fillets of Cod, caper & parsley beurre noisette			£16.95
	Escalope of veal with basil & mushroom			£15.95
Sídes ———	Garlíc cíabatta	Míxed salad	Tomato & onion salad	£3.50
	Triple cooked Chips	Kalamata olíves		
	White chocolate bavarois, biscuit crumble, raspberries			£6.95
	Blackberry Pavlova			£6.95
	Selection of homemade ice creams & sorbets			£6.95
	Lemon crème Brulee, strawberríes, shortbread			£6.95
Desserts	Banana crepes, toffee sauce & rum & raísín íce cream			£6.95
	Blackcurrant mousse, blackcurrant jelly, blackcurrant sorbet			£6.95
	A selection of English and continental farmhouse cheeses			£7.90
	(Served with homemade chutney & biscuits)			-