

Set Menu A - £39.00

Please choose one dish per course for the entire party

If you prefer multiple choices, there will be a supplement of £4.00 per person, with the exception of anyone with any dietary requirements.

STARTERS

Ham hock terrine
served with piccalilli, baby gherkins, and toasted sourdough bread

Roasted mackerel fillet
served with peperonata and mustard cress salad

Spiced carrot soup (v)
served with a dusting of smoked paprika

MAIN COURSES

Roasted chicken breast
served with sauteed courgette, creamy mashed potato and, a thyme jus

Baked haddock fillet
served with wilted kale, steamed baby potatoes and red pepper coulis

Gnocchi Genovese (v)
sautéed with French beans and basil pesto and topped with wild rocket leaves and parmesan

Add seasonal mixed vegetables or triple cooked chips for an additional £3 per person

DESSERTS

Vanilla panna cotta served with macerated berries

Lemon tart served with raspberries, crème fraiche, and coulis

Seasonal fruit salad

A selection of Cheeses (£3.00 supplement per person)

CHEESE

Add a Cheeseboard for £10.50 for a selection of 4 cheeses
served with a selection of biscuits, membrillo, apple slices and grapes

Food Allergies and Intolerances

Before choosing your food, please speak to one of our staff about your requirements.