

# Dinner Menu Du Jour

Chef's selection of Canapés (Supp.-£3.00)

Please Notify a Member of Staff of any Allergies

## To start...

### 1- Peas & Mint Soup

Served with Tahini cream fresh

### 2- Salmon

House gin cured salmon with dill horseradish cream, sea purslane and pickled cucumber

### 3- Pork

Ham hock roulade with broad beans pistachio smoked apple jelly

### 4- Beetroot

Beetroot pannacotta served with goat's cheese cured orange gel

## To follow...

### 5-Cod

Seared fillet of North Sea Cod in herb crust served with truffle mash, crushed peas, chives and butter sauce

### 6-Lamb

Sous vide rump of lamb served with spinach samphire, confit garlic and minted jus

### 7-Mushroom

Wild mushroom Risotto & truffle oil

### 8-Pork Fillet

Served with Grilled sage polenta, Savoy cabbage & cider jus

## From the grill...

Our grills are served with homemade triple cooked chips, watercress and peppercorn sauce

### 9-Sirloin Steak 8oz (Supp.-£10.90)

### 10- Chicken Breast

## Sides...

(Supp.-£4.00)

11 Triple cooked chips / 12- Root roasted vegetable / 13- Garlic chili sprouting broccoli / 14- Truffle mac and cheese / 15- Peas, green beans & asparagus

## Desserts...

**Please Note all Desserts on this Menu may contain Nuts**

16- Bramley apple pie with cinnamon ice cream

17- Mix berry pannacotta with feuilletine crumble

or

18-Cheese & Biscuits (Supp. £4.95)

2 course meal- £25.95

3 course meal- £29.95



A 10% discretionary service & cover charge will be added to your final bill.  
We request that users of mobile phones to use the Lounge and Bar areas.

Any allergies or dietary requirements, please speak to member of the staff.

