

# WINTER WARMERS

**MONDAY – FRIDAY**

**TWO COURSES 25 • THREE COURSES 29**

## STARTERS

### SOUP OF THE DAY

Bread and butter

### CHICKEN LIVER PARFAIT

Toasted brioche, spiced tomato chutney, blood orange gel

### BEETROOT AND AVOCADO SALAD

Beetroot, avocado, mixed leaves, goat's cheese, toasted pecans, balsamic dressing

### SALMON FISHCAKE

Ratatouille, lemon wedge

## MAINS

### SLOW COOKED BEEF HOTPOT

Roasted vegetables

### PAPPARDELLE PASTA

Vegetable ragu, tomato sauce, basil oil

### CHEF'S SPECIAL

Please ask your server for our special of the day

### PAN FRIED STONE BASS

Cumin Parmentier potato, spinach, coconut curry sauce

### SAUSAGE & MASH

Cumberland coiled sausage, creamed mash potato, savoy cabbage, red onion gravy

## DESSERTS

### DARK CHOCOLATE TART

Salted caramel sauce

### APPLE AND CINNAMON CRUMBLE

Vanilla ice cream

### VANILLA CREME BRULEE

Homemade shortbread

### 2 SCOOPS OF ICE CREAM OR SORBET

Ice Cream: vanilla, chocolate, strawberry, Dorset gingerbread, salted caramel

Sorbets: mango, blackcurrant & lemon

Please notify us of **special dietary** requirements and we will provide menu choices using fresh ingredients as required. Food allergies & Intolerance – should you have concerns about a **food allergy** or intolerance please speak to our staff before you order your food or drink.

A **discretionary** service charge of 10% will be added to the total bill.