

- 1727 -

MENU

Monday to Friday | 12:00pm to 3:00pm | 5:30pm to 7:30pm

Saturday | 12:00pm to 3:00pm | 5:30pm to 7:00pm

2 courses £16.00 per person or £19.00 to include a drink

3 courses £19.00 per person or £22.00 to include a drink

DRINK LIST

125ml glass of Prosecco

125ml glass of white or red wine

Gin and tonic

½ draught Becks

½ draught non alcoholic lager

Non alcoholic cocktail

STARTERS

Soup of the day

crusty bread rolls and vegetable crisps (v)

Butternut squash tart tatin

with blue cheese and toasted walnuts (v)

Chicken and chorizo croquette

tomato salsa, baby gems, balsamic glaze

Lemon and dill calamari

crispy lemon and dill calamari, citrus mayonnaise, salad leaves, scorched lemon

Ham hock terrine

celeriac remoulade, piccalilli gel, warm brioche

All starters are served with a freshly baked roll

MAINS

Chicken tikka masala

savoury rice, poppadom

Crispy duck leg

sweet potato mille-feuille, cherry sauce (g)

Daube of beef

fondant potatoes, red wine jus (g)

Rainbow trout fillet

herbed new potatoes, caper butter sauce (g)

Ravioli

mushroom filled ravioli, roasted butternut squash, blue cheese, pine nuts

All mains are served with a selection of vegetables

DESSERT

Eton mess *vanilla cream, meringue, fresh fruits (g)*

Cherry and pistachio tart *vanilla ice cream*

Cinnamon and sultana apple pie *fresh cream, vanilla ice cream*

Chocolate bread and butter pudding *vanilla custard*

Selection of English and continental cheeses *crackers, celery, grapes, homemade chutney*

Selection of ice cream and sorbet

Coffee £2.20

We cannot guarantee the absence of traces or nuts or other allergens
Please advise a member of staff if you have any particular dietary requirements