

DINNER MENU

3 COURSE DINNER
AND A COCKTAIL

40.00
per person

STARTERS

ROASTED PEPPER, SQUASH & HARISSA SOUP V GF?

Crumbled ricotta

BRAISED BEEF BRISKET CROQUETTES

Fresh leaves and Dijon mayonnaise

ZA'ATAR HALLOUMI FRIES V GF

Chunky halloumi fries dusted in a Za'atar spice blend, served with a harissa mayo

'BANG BANG' CAULIFLOWER VE GF

Crunchy cauliflower in a 'bang bang' marinade with chilli, fresh ginger sticks, coriander, toasted sesame seeds and Sriracha dip

GIN CURED SALMON GF?

Cold smoked salmon cured in local gin with cucumber, avocado, crème fraîche and toasted sourdough

MAINS

6OZ FILLET OF BEEF GF

Nduja fried Prawns dauphinoise potatoes, vine tomatoes, fine beans and red wine jus

WILD MUSHROOM & RICOTTA RISOTTO V GF

Shaved Parmesan, rocket and tarragon

SLOW ROASTED PORK BELLY GF

Cooked in cider, and served with celeriac purée, caramelised button onions, roasted fennel, dauphinoise potatoes and pork and cider jus

VEGETABLE PANCAKES GF? V

Two homemade pancakes filled with Creamy mushrooms & vegetables, mature cheddar cheese & served with house chips & a small house salad

BAKED SWORDFISH STEAK GF

Roasted heritage tomatoes, red pesto sauce, saffron mash

CHICKEN THAI GREEN CURRY GF

Our own aromatic thai curry with lemongrass, coconut milk, kaffir lime leaves, chilli, ginger and garlic, served with fresh lime & jasmine rice

DESSERTS

SALTED CARAMEL & CHOCOLATE POTS GF?

Chocolate dipped grissini

STRAWBERRY CHEESECAKE VE

Coconut ice cream, fresh strawberries

CHAMPAGNE SORBET VE

Garnished with fresh fruits and mint

LOCAL CHEESE PLATE

A selection of local cheeses, served with savoury biscuits, local chutney, celery, grapes and walnuts

CHOCOLATE BROWNIE

Warm chocolate brownie, chocolate and butterscotch sauce, clotted cream vanilla ice cream, chocolate shavings, clotted cream

Please inform us if you have a food allergy that we should be aware of

GF GLUTEN FREE GF? CAN BE GLUTEN FREE (please ask) VE VEGAN VE? CAN BE VEGAN (please ask) V VEGETARIAN