

# 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