

Chef's Fixed Price Evening Menu

Starters

Homemade soup

Chef's freshly prepared soup served with home baked bread

Prawn and Pea Risotto

Braised arborio rice with prawns, peas and spring onion, topped with butterflied king prawns and grilled asparagus

Crispy Pork Belly Salad

Belly pork tossed through herb leaf salad, poached apples and brie, finished with a honey mustard dressing

Melon and Fruit Platter

Trio of melon served with a fresh fruit, iced blueberry granita and blueberry syrup

Black Pudding

Grilled black pudding on a brioche croute topped with a warm chorizo and cherry tomato chutney, finished with red wine jus

Stilton Crumble

Whipped cream cheese & stilton served on a walnut crumb topped with port poached pears & endive

Main Courses

Mixed Grill Platter (3.99 supplement)

5oz Rump, 5oz Gammon, 2 pork sausages, lamb chops, served with a fried egg, onion rings and hand cut chips

Sweet Sticky Pork Medallions

Pan fried pork medallions & peppers, served in a sticky sweet chilli sauce, with a timbale of rice

Chargrilled Chicken Salad

Mixed leaves tossed with sunblushed tomatoes and bacon, topped with a chargrilled chicken breast and parmesan shavings

Roasted Salmon Supreme

Served with a sauté of garden peas, new potatoes and baby gem lettuce, finished with a charred lemon dressing

10oz Ribeye Steak (£4.99 supplement)

Served with a roasted garlic and herb butter, dressed salad and hand cut chips

Stuffed Mushrooms

Baked flat mushrooms stuffed with red onion marmalade, topped with buffalo mozzarella, served on roasted peppers in a garlic and herb cream cheese sauce with dressed rocket

Oven Roasted Cod Loin

Served on a bed of crushed new potatoes, with a sauté of chorizo, peppers and butter beans finished with a chorizo oil

February Fixed Price Menu

Times & Availability: Select a starter and main course for £17.50 Monday to Friday Saturdays £17.50 before 7pm £18.50 afterwards (Some dishes may carry supplements) Food Allergies & intolerances. Before ordering your food and drinks, please speak to a member of our team if you have a food allergy or intolerance. In some cases dishes can be modified to accommodate certain allergies/intolerances Food allergens include: Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Mollusc