

January & February

Friday and Saturday Special Dinner Menu

Table d'hôte menu available from 6pm only

Three course meal including a small house drink £30

Starters

Spiced potted prawns with granary toast

Ham Hock terrine with toasted ciabatta bread and Piccalilli

Duck spring rolls with chilli jam

Traditional prawn cocktail with a Marie Rose sauce

Homemade chicken satay with a red chilli peanut sauce

Mains

Lamb neck fillet wellington with wild mushroom duxelles,
with fondant potatoes, broccoli and shallot red wine jus

Sirloin Steak or rump steak
cooked to your liking with rustic chips, wild mushrooms,
parmesan and balsamic dressed rocket

Whole plaice Sicilian
with caramelised lemon and capers, new potatoes and leaf salad

Leek, cauliflower, and broccoli pasta bake
In a cream thyme sauce with pea shoots, parmesan shavings and garlic ciabatta

Desserts

Bailey's crème Brûlée with Scottish shortbread

Italian meringue Sundae with chocolate brownie, ice cream and soft berry compote

Lemon cheesecake with ice cream and compote of fruits

Rhubarb & strawberry with rose petal essence and cardamom crumble
With vanilla custard or cream

Or a Freshly Brewed hot drink of your choice

Please note that there is a 10% discretionary service charge on all tables

Offer is nontransferable and unavailable as a mix and match with other menus. Not valid at any other times except Fridays and Saturdays after 6pm, during January and February 2024 only