



Starters

Pea & Mint Veloute with Crème Fraiche & Pancetta

Sliced Smoked Salmon with Baby Capers, Horseradish & Lemon

Roast Beetroot & Watercress Salad with grilled Crostin Goats cheese

Confit Chicken & Chestnut Terrine with onion marmalade

Mains

Grilled Fillet of Silver Mullet with new Potatoes, Broad Beans, Spinach & Avruga Caviar

Pan Roasted Chicken Supreme with a Spring Onion Potato Cake, Wild Mushrooms & Streaky Bacon

Roast Butternut Squash & Smoked Paprika Ravioli with Buttered Spinach & Herb Dressing

Roast leg of lamb with roast potatoes, seasonal vegetable & rosemary jus

Grilled Barbary Duck Breast with a Fondant Potato, Roast Carrot Puree & Braised Baby Gem leaves

Desserts

Glazed Lemon Tart with Crème Fraiche

Warm Ginger Parkin with Rhubarb Ice Cream

Chocolate Truffle Tart with Mascarpone & Orange Syrup

Berry & Oatmeal Crumble with Homemade Custard

Selection of British Cheeses with Grapes, Homemade Chutney & Water Biscuits

Two Courses, £20.95

Three Courses, £ 25.95