

EVENING SET MENU

£27.50 per person

TO START

Bread, seasoned butter and balsamic oil | Gl, Mi, Su

STARTERS

Soup of the day, crusty bread | Gl

Fillet of smoked mackerel, fennel slaw, rhubarb and thyme dressing | Fi, E

Duck liver and orange parfait, beetroot and brioche | Gl, E, Mi, Mu

Field and wild mushrooms on garlic toasted ciabatta fingers, crisp onion, madeira jus | (Vg) Gl, Ce, Su

Smoked salmon, lemon, capers, brown bread and butter | Fi, Gl, Mi

MAINS

Roast pepper and mozzarella filled breast of chicken, cauliflower rosti, confit cabbage, red wine sauce | Mi, Su

Baked supreme of salmon, spinach gnocchi, pea and onion fricassee, salsa verde | Fi, Gl, Mu, Mi, Su

Lemon and herb marinated vegetable kebab, creamed green risotto, frizzled leek | (Vg)

Tenderloin of pork, black pudding croquette, braised carrot, apple jus | Gl, Mi, E

8oz rib eye steak, grilled mushroom and tomato, hand cut chips and salad garnish | Mi, Mu, Su

(£10.00 supplement)

Bacon Cheeseburger, smoked cheese, mozzarella, maple bacon, cos lettuce, tomato, gherkin, crispy onions, burger sauce, in a soft white bap, salad garnish and hand cut chips | Gl, Mi, E, Ce, Mu, Su

(£2.00 supplement)

Fish and chips, fillet of haddock battered or grilled, mushy peas | Fi, Mu, E

(£2.00 supplement)

Hospitality
Action

Invisible Chips for Hospitality Action, 0% fat, 100% charity | £1.00

(If you wish to donate more please speak with your server)

DESSERTS

Apple pie, vanilla ice cream, caramel sauce | Gl, Mi, E

Warm berry sponge, compote, raspberry sorbet | (Vg) Gl, So

Coffee cream profiteroles, dark chocolate sauce | Gl, Mi, E, So

English cheese selection, celery, wafers and grapes | Mi, Ce, Gl, (may contain traces of sesame)