

Starters

Vegetable soup

Ham Hock, Olive Bread with Piccalilli

Glazed goats cheese with rocket and balsamic dressing

Mains

Pan roasted Chicken, Sautéed Potatoes, Seasonal Vegetables and Mushroom sauce

Sea bream with crusted new potatoes with a crayfish gremolata

Shiitake mushroom fritters
With roasted baby vegetables and a fondant potato

Desserts

Vanilla Pana Cotta with shortbread biscuit and black forest coulis

Glazed Lemon tart

Profiteroles with chocolate sauce

£17.95 for two course

£25.95 for three course