



## Weekend Set January Menu 2019

Available Friday and Saturday Night 5.30pm-9.15pm

3 Courses £22.95

\*\*All dishes are subject to availability\*\*

**WIFI CODE**

**J28GUEST**

### STARTERS

Soup of the Day

Gammon and Apple Terrine served with a Red Onion Marmalade, Salad Leaves and Brown Toast

A warm salad of baby prawn's, mangetout and smoked bacon in garlic butter.

Creamy pancetta risotto served with basil pesto and parmesan shavings.

(v)Mediterranean vegetable bruschetta on a focaccia bread served with balsamic glaze.

### MAINS

Lamb rump on sautéed new potatoes with a rosemary port sauce. (£3.50 supplement).

Baked hake on a lemon marinated new potatoes, sun dried tomatoes and herb oil.

Chorizo and feta stuffed chicken breast served with a tomato sauce.

Venison sausages on a smoked potato served with onion gravy.

(v)Mushroom stroganoff served with tagliatelle pasta.

### DESSERTS

Sticky toffee pudding served with toffee sauce and vanilla ice cream.

Strawberry crème brulee served with homemade shortbread.

Mango Parfait served with Mango Coulis

Chocolate brownie served with homemade

A Selection of Cheese (Stilton and Cheddar) served with Biscuits, Celery and Apple

**All Mains Dishes are Served with a Selection of your Choice of New Potatoes, Chips or Fresh Vegetables of the Day**

#### ADD AN EXTRA SIDE TO YOUR MAIN COURSE OR UPGRADE FOR £2

New Potatoes - £3.25

Cauliflower Cheese - £3.95

Roasted Root Vegetables - £4.50

Garlic and Mozzarella French Stick - £3.75

Fresh Vegetables - £3.95

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic/ Plain Butter - £3.25

Honey Glazed Parsnips - £3.75

**\*\*\*If you have any food allergies and intolerances please ask to speak to a member of staff about your requirements before ordering\*\*\***