



Weekend Set January Menu 2019
Available Friday and Saturday Night 5.30-9.15pm
3 Courses £23.95

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

WIFI CODE
J28GUEST

MAINS

STARTERS

Soup of the Day

Duck Liver and Orange Pate with Plum Chutney, Brown Toast and Dressed Salad

Italian Style Pork Meatballs with Pasta and a Roasted Tomato Sauce Served with Basil Oil and Parmesan Shavings

Prawn Cocktail Served with Brown Toast and a Dusting of Paprika

(V) Pan Fried Gnocchi and Cherry Tomatoes Served with Rocket, Parmesan Shavings and Balsamic Glaze

Stuffed Chicken Breast with Chorizo and Fetta Served with a Tomato Sauce

Slow Roasted Brisket of Beef on Creamy Mash Potato and a Port Wine Sauce

Baked Hake Fillet on Vegetable Ribbons in Garlic Butter, Roasted Cherry Tomatoes, Rosemary and Lemon

Roasted Lamb Rump and Lamb Faggots on Garlic Mash Potato Served with a Rich Red Wine Sauce and Rosemary Jus
(£3.20 supplement)

(V) Baked Camembert Tartlet with Caramelized Onion and Figs Served with a Dressed Salad and Toasted Walnuts

DESSERTS

Pear and Winter Sponge Served with Custard

Lemon Curd Parfait Served with Mango Coulis

Milk Chocolate Panna Cotta Served with Coconut Sauce

Banoffee Pie Served with Caramel Sauce

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

Honey Glazed Parsnips - £3.95

Roasted Root Vegetables - £4.25

Garlic and Mozzarella French Stick - £3.75

Fresh Vegetables - £3.95

Home cut Chips - £3.25

Sautéed Mushrooms with Garlic/ Plain Butter - £3.50

Cauliflower Cheese - £3.95

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