Set Menu

2 courses £20.00

3 courses £24.00

STARTERS

Chicken Liver Parfait (gf+)
Truffle butter with toasted focaccia & onion chutney

Caprese Salad (v) (gf)
Fresh mozzarella, tomatoes & basil with balsamic & herb dressing

Devilled Mushrooms on Toast (v) (gf+)
Pan fried wild mushrooms with a rich spicy sauce on toasted sourdough

MAINS

Feta & Olive Stuffed Chicken Breast (gf)
Wrapped in pancetta with pesto crushed new potatoes, seasonal vegetables & provençal sauce

8oz Rump Steak (gf)
Cooked to your liking, served with chips, vine tomatoes & sauteed mushrooms

Fillet of Salmon (gf)
Ratatouille vegetables with sauteed potatoes & balsamic glaze

Creamy Vegan Risotto (v) (gf)
Wild Garlic, Mushrooms and Truffle Oil or Tomato & Basil

DESSERTS

Mixed Fruit Pavlova (gf)
Chewy middle meringue topped with fresh cream & mixed berries

Hot Pudding (v) (gf+)
Ice cream or custard

Chocolate Torte (v)
Chocolate filling on a biscuit base with salted caramel drizzle