

Set menu

£28.50 for 2 courses/ £32.50 for 3 courses

-STARTER-

Seared scallops

with butternut squash and truffle puree

Chicken Liver Paté

with chestnut puree and buttered spinach served with tomato vinaigrette

Carmelised Red Onion and Goat's Cheese Tart

Soup of the day

-MAINS-

Pan-fried Sea Bass

with chestnut puree and buttered spinach served with tomato vinaigrette

Fillet of Beef

with baby carrots, oyster mushrooms and garlic herb butter

Artichoke Risotto

with baby spinach topped with shaved parmesan

Roast Duck Breast

with Olive oil Mash, Green Beans & Plum Sauce

-DESSERT-

Chocolate cake

served with vanilla ice cream

Apple and Rhubarb Crumble

with home-made custard

Crème Brulee

served with short bread