

## Sample Menu

### Grazing Plates

Chef's Roast Cauliflower & Almond Soup  
Crusty Bread

Parma Ham Bruschetta  
Topped with a Quenelle of Zucchini Creamed Cheese

Strawberry, Kiwi & Mango Cocktail  
In Honey & Lemon Syrup

Vegetable Samosa  
Mango Chutney Puree & Salad Leaves

### Plates

Slow Roasted Garlic & Rosemary Shoulder of Lamb  
With Roast Gravy, Roast Potatoes & Baby Carrots

Corn fed Chicken Breast  
With Creamy Mushroom Sauce, Rosti Potatoes & Fried Courgettes

Lemon Butter Catch of the Day  
Dusted with Smoked Paprika, Mashed Potatoes & Tenderstem Broccoli

Warm Chickpea  
Cherry Tomatoes, Chicory & New Potato Salad

### Desserts

Treacle Tart  
Vanilla Ice cream

Rhubarb Crumble  
With Custard

Assorted Ice Creams or Sorbet  
With Café Curl

Filter Coffee or Tea & Mints

Two Courses £25.95  
Three Courses £30.95

Available every evening from 17.30 – 21.30

