

September Menu

Starter Plates

Creamy Pumpkin & Lentil Soup
With Crème Fraiche

Dried Fig & Fig Relish Crostini
With Ricotta Cheese, Prosciutto & Balsamic Reduction

Crispy Calamari
With Garlic Aioli, Rocket Leaves & Fresh Lemon

Gressingham Aromatic Shredded Duck
With Gem Lettuce, Cucumber, Spring Onions & Harissa Dressing

Main Plates

Beef & Ale Casserole
With Creamy Mash, Peas & Carrots

Breast Of Chicken
With Mushroom Dijon Mustard & Tarragon Sauce, Fondant Potato & Honey Glazed Carrots

Fillet Of Bream
With Tomato, Caper Salsa, Cherry Tomatoes, Olive Oil & Cumin Diced Potatoes

Potato Gnocchi
With Roasted Squash & Goats Cheese

Desserts

Lemon Cheesecake
With Baked Plums, Blackberries & Fruit Coulis

Beetroot & Chocolate Cake
With Clotted Cream

Cheese Collection
With Chutney & Crackers

Assorted Ice Creams & Sorbets

Filter Coffee or Tea & Mints

2 Courses – 32.50

3 Courses – 39.50

