

TO START

Soup of the Day

Homemade Soup served with a warm crusty Bread Roll

Seared Rare Fillet Steak

with Horseradish Mayonnaise, Spring Onion and Radish salad

Squash and Halloumi Skewer

With a sweet Chilli dressing

Baked Green lip Mussels

With Chorizo and Cheese crust, creamy dill sauce and mini Loaf

MAIN COURSE

Heart of Rump Steak (£5 supp)

With Dauphinoise Potatoes, greens and a Chasseur Sauce

Honey Roast Duck Breast

With New Potatoes, Green Beans and a Red Wine Jus

Pan Fried Seabass Fillet

Served with Calamari, Asparagus, Baby Corn and a Tartare Salsa

Sweet Potato, Feta, Spinach and Red Onion Tart

With Mixed Salad and Basil Pesto

Chicken Breast stuffed with Cranberry and Chestnut

With Mashed Potato, Asparagus and Parsley Cream Sauce



DESSERT

Cheese Board

Red Leicester, French Brie and Colston Bassett stilton served with a selection of Biscuits and our red Onion Marmalade

Heart Shaped Shortbread Biscuits

With Chocolate dipped Strawberries, Cream and Fruit Coulis

Brûlée of The Day

With Fruit Coulis, mixed Berries and Shortbread Biscuit

Brownie

Served with Chocolate Covered Honeycomb and Vanilla Ice Cream

Sticky Toffee Pudding

Served with a rich Toffee Sauce and Vanilla Ice Cream

£25 pp for 3 Courses



THURSDAY 14TH FEBRUARY 2019



Thursday 14th February 2019

£ 25pp for 3 Courses

Call 01530 834639 to Book