

Two courses £22/ Three courses £27

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| A picture containing furniture, seat, table  Description automatically generated |
| |  | | --- | | **Roast tomato & red pepper soup** basil pesto (ve) | |
| **Lightly spiced crab cakes** mango & chili salsa |
| **Wild mushroom & tarragon ragoût** garlic toast (v)  **Confit chicken terrine & leek terrine** sauce gribiche  **Crispy duck salad** Oriental dressing  **Sun blush tomato & basil arancini** watercress salad (v) |
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| |  | | --- | | **Teriyaki glazed pork belly** sweet potato mash, bok choi, five spice jus | | |
| **Seared salmon fillet** new potatoes, samphire, lemon beurre blanc | |
| **Butternut squash, spinach & feta filo parcel** fondant potato, carrot purée, mange tout | |
| **Roast chicken suprême** fondant potato, tender stem broccoli, mustard cream sauce | |
| **Beer battered haddock and chips** mushy peas, chunky tartare sauce | |
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| Chips with truffle mayonnaise £4 | Perkins mixed salad (v) £4 | Buttered mixed greens (v) £4 |
| Extra bread £1.95 | Garlic bread (v) £3.50 | Gordal olive £3.95 |

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| A close up of a logo  Description automatically generated |
| **Key lime pie** lemon curd, blueberry coulis  **Sticky toffee pudding** toffee sauce, ginger ice cream  **Chocolate orange tart** orange mascarpone  **Your choice of tea/coffee** with Honey and yoghurt iced parfait, coconut sorbet  **Selection of ice cream or sorbets**  **CHEESEBOARD £3.50 supplement**  *served with biscuits, celery, grapes & quince jelly*  Vintage organic cheddar | Colston Bassett stilton |
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| *\*We use a premium vegetarian substitute for Parmesan* |