

Two courses £22/ Three courses £27

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| **Roast tomato & red pepper soup** basil pesto (ve)  |

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| **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 |

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| **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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| **De Luxe burger** (chopped 30-day aged steak, served ‘cooked through’) cheddar, burger relishlettuce, chips and truffle mayonnaise **(£2 supplement)** |

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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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| **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* |