

SET MENU 3
THREE COURSES £49 PER PERSON



TO START

CHICKEN KEBABS

With a cucumber, chilli and coriander salsa

FINEST SMOKED SALMON with a horseradish cream, cornichons, red onions, capers, salad leaves and artisan bread

Fresh **SCALLOPS AND PRAWNS** in puff pastry
With spinach and a rich white wine, cream and smoked bacon sauce

FIG, GOATS CHEESE AND WALNUT SALAD

Mixed leaves and a honey and balsamic dressing
VE option available (with vegan feta)

MAIN COURSE

Roasted french-trimmed **SUPREME OF CHICKEN**
Wilted spinach, mushrooms,
thyme infused crushed potatoes and a wholegrain mustard sauce

Fillet of **SEABASS AND PRAWNS**
Topped with a white wine, cream and dill sauce
Served with new potatoes and seasonal vegetables

The “GRUMPY MOLE” **STEAK AND ALE PIE**
A real favourite! Homemade and bursting with flavour.
Served with fries, creamy mash or new potatoes and seasonal vegetables

BEETROOT WELLINGTON (VE)
A delicious alternative to a traditional wellington!
Served with a vegan feta, toasted walnuts, radish and pomegranate salad with a balsamic dressing

PRIME FILLET STEAK “on the stone” or chargrilled
Served with peas, mushrooms, grilled tomato and fries.
Each ‘on the stone’ is also accompanied by a selection of sauces
* (£16 supplement)

DESSERTS

Warm dark **CHOCOLATE BROWNIE**

With sea-salted caramel ice cream and
chocolate sauce

DATE & STEM GINGER PUDDING with toffee sauce
Served with vanilla pod ice cream

Chef's own **CRÈME BRULÉE**

Red fruit compote and homemade shortbread biscuit.
A true classic!

MERINGUE with red berries
Fruit coulis and clotted cream

“Award winning” Fossfield Farm **ICE CREAM**

Choice of: vanilla pod, strawberry sensation, sea-salted caramel or
double chocolate chip.

Mediterranean lemon, passionfruit or raspberry **SORBET**

FOLLOWED BY FRESH COFFEE WITH MINT CHOCOLATE

(V) – Vegetarian (VE) – Vegan

A 10% service charge will be added to your final bill

