

# Sample Dinner Menu

**2 Courses £35.00    3 Courses £42.50**

Homemade Soup of the Day, Herb Croutons

Prawn, Crayfish & Apple Tian, Avocado Mousse, Pickled Cucumber, Citrus Crème Fraiche

Prosciutto Ham, Poached Hens Egg, Chilled Asparagus, Honey & Grain Mustard Dressing

(V) Truffled Brie, Parmesan Crisp, Fresh Honey Glazed Figs, Balsamic Glaze

(V) Breaded Haloumi, Tomato, Sweet Chilli & Olive Ragu, Charred Courgette & Balsamic Glaze

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Slow Cooked Feather Blade of Beef, Chive Mashed Potatoes, Spiced Carrot Puree & Red Wine Jus

Pan Fried Duck Breast, Wilted Spinach, Pomme Anna Potatoes, Juniper & Pink Peppercorn Jus

Poached Fillet of Sea Bass, Crushed New Potatoes, Asparagus & Creamed Leeks

(V) Gnocchi, Creamy Parmesan Sauce, Sun-Dried Tomatoes, Broccoli, Toasted Pine Nuts, Dressed Rocket

Chicken Ballotine Stuffed with Mushroom Duxelle, Wrapped in Smoked Bacon, Truffled Cauliflower Puree, Dauphinoise Potatoes, Red Wine Jus

Fillet Steak, Triple Cooked Chips, Café de Paris, Portobello Mushroom, Vine Cherry Tomatoes  
*(£10 Supplement)*

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Traditional Bakewell Tart, Crème Anglaise, Fresh Cherries

Vanilla & Passionfruit Panna Cotta, Mango Salsa, Ginger Crumb

Warm Chocolate Brownie, Baileys & White Chocolate Sauce, Fresh Berries, Chocolate Coated Honeycomb

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Ice Cream, Toasted Hazelnuts

3 Scoop Ice Cream & Sorbet Selection

Raspberry Ripple, Triple Chocolate, Salted Caramel, White Chocolate & Cherry, Mint Chocolate Chip, Clotted Cream, Lemon Sorbet, Raspberry Sorbet, Mango Sorbet

Selection of Local Cheeses, Grapes, Celery & Homemade Chutney *(£5 Supplement)*

Our kitchen contains nuts & seeds, please advise us if you have any food allergies

Please note this menu is only a SAMPLE menu as our menu changes daily