



Starters all £5.50

Wild Mushroom soup with truffle oil

Twice baked blue cheese soufflé with poached pears and hazelnut dressing

Baked filo tart with caramelised onions and brie with sun-dried tomato pesto

Pan fried prawns with a tomato and chilli salsa

Thai steamed mussels with coconut milk

Baked mushrooms on toast with poached egg, crispy Parma ham and garlic butter

Pan fried sea scallops with truffle and cauliflower puree and crispy bacon (£2 supplement)

Roasts of the day all £10.50

Grilled marinated chump of English lamb

Hereford roast rib of beef

Turkey breast with all the trimmings

Grilled Chicken breast

Mains

Confit duck leg with sausage and bean cassoulet £10.75

8oz fillet steak with gratin dauphinoise potato, red cabbage and red wine jus £19.95

Potato gnocchi with blue cheese cream sauce and butternut squash £9.75

Rare seared tuna with a nicoise salad and quails egg £12.25

Baked salmon with herb crushed potatoes, roast vegetables and a dill, shrimp butter £12.25

Slow roasted pork belly with mashed parsnip and potatoes and red wine jus £11.50

Desserts all £4.75

Vanilla cheese cake with rhubarb compote

Warm pecan pie with toffee sauce and ice cream

Lemon tart with raspberry sauce

Baked chocolate fondant with pistachio ice cream (10minutes cooking time)

Mixed French cheese board with chutney and biscuits (£2 supplement)

Christmas spiced orange crème brulee

A service charge of 10% will be added to tables of 6 or more