

SET MENU

2 course 28.90*

3 course 32.90*

*Prices per person

12 till late (Sunday-Thursday) and 12 till 7pm (Friday-Saturday)

STARTERS

SOUP DU JOUR ^{GFA}

Please see our blackboard for our freshly prepared soup which is accompanied by bread and butter

STARTER DU JOUR ^{GFA}

Please see our blackboard

SALAD DU CHEF ^{GFA} ^{DF}

Warm salad of Smoked Ham Hock / Roasted Squash & Pearl Barley / Sunflower Seeds / Mixed Leaves / Honey Apple Cider Vinaigrette

TERRINE OF DUCK ^{GF}

Potted Duck Terrine / Cornichons / Cranberry Chutney / Crusty Bread

HOT ROAST SMOKED SALMON ^{GF}

Chilled Hot Roast Smoked Salmon / Curly Endive / Roasted Corn Salsa / Herb Dressing

GRUYÈRE TART ^{GF} ^V

Warm Roasted Pepper / Gruyere & Spinach Tart / Mesclun Salad / Basil pesto / Rocket

FISH & SEAFOOD BISQUE ^{GFA}

Salmon / White Fish / Mussels / Garlic Croutons / Gruyere Cheese / Saffron Rouille

MAINS

PAN FRIED BREAST OF CHICKEN

Fondant Potato / Parsnip Puree / Wild Mushrooms / Red Wine Jus

CONFIT DUCK LEG ^{GF}

Confit Duck Leg / Baby Carrots / Spiced Red Cabbage / Herb Mashed Potatoes / Bordelaise Sauce

FILET OF SALMON ^{GFA}

Pan-Fried Salmon Fillet / Roasted Cauliflower / Capers / Fennel Velouté / Saffron Potatoes / Chive Oil

MUSHROOM STROGANOFF

Wild Mushroom Stroganoff / Fettuccine / Roasted Chestnuts / Basil Pesto

MÉDAILLONS DE BOEUF ^{GF} (Supplement 3.00)

Medallions of Beef Fillet / Tomato / Mushroom / Baby Onion / Pommes Frites / Peppercorn Sauce

PLAT DU JOUR ^{GF}

Please see our blackboard

POISSON DU JOUR ^{GF}

Please see our blackboard

DESSERTS

CRÈME BRÛLÉE ^{GFA}

Festive Spiced Crème Brulée / Cinnamon Shortbread Thins / Pear Compote

BREAD & BUTTER PUDDING

White Chocolate & Almond Bread & Butter Pudding / Amaretto Anglaise / Toblerone Ice Cream

TROU NORMANDE ^{GF} ^{DF} ^V

Glass of Lemon Sorbet / Limoncello / Sumac

CHOCOLATE TORTE ^{GF}

Chocolate Torte / Creme Chantilly / Cherry Coulis

TRIO DE GLACES ^{GFA}

Strawberry / Vanilla & Chocolate Ice Creams / Cinnamon Shortbread / Honeycomb / Berry Coulis

CHEESE PLATTER ^{GFA}

(2.00 Supplement 3 Cheeses, 3.00 Supplement 5 Cheeses)
All cheeseboards come with Quince / Onion Chutney / Pickled Walnuts / Grapes / Oatcakes

CRÊPES SIMPLETTE

Choice of Toffee or Chocolate or Lemon with Vanilla Ice Cream

CRÊPES SUZETTE (Supplement 1.00)

Orange Sauce and Lemon Sorbet / Grand Marnier Flambe



Vegetarian



Vegan



Dairy Free



Gluten Free



Gluten Free Available

All dishes from set menu are available to purchase for individual price

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones.

Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk.

Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.