



2 courses £27 excl VAT

3 courses £35 excl VAT

Starters

- Smoked chicken and pine nut salad with walnut oil dressing
- Gravalax with cucumber and crème fraiche
- Warm leek, Montgomery cheddar with thyme tart
- Salad of smoked eel with horseradish cream
- Salad of king prawn & avocado with a sweet chervil dressing
- Tomato and basil soup with tapenade toast
- Classic prawn cocktail
- Seasonal melon
- Glazed goats cheese on sourdough toast with crisp leaves and balsamic dressing
- Salad of roast Mediterranean vegetables with basil pesto
- Locally smoked salmon with cracked black pepper & lemon
- Pressed terrine of duck confit, tomato and basil sauce



Main Course

- A choice of roast beef, pork or lamb served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy (mustard, horseradish, apple & mint sauce as appropriate)
- Braised shin of beef in a red wine and shallot sauce on mash with seasonal greens
- Roasted loin of pork with glazed apple, black pudding served with creamed leeks roasted carrots and Dauphinoise potatoes
- Braised lamb shank, rosemary roasted new potatoes, confit carrot, honey and rosemary jus
- Supreme of salmon, parsley crushed new potatoes, leek and caper vinaigrette
- Grilled free range breast of chicken with pancetta and figs
- Roast stuffed saddle of lamb, red wine and tarragon sauce
- Torpedo of guinea fowl, Madeira sauce & wild mushroom tagliatelle
- Pan-fried mackerel fillet, potato and beetroot salad
- Roast canon of lamb, champ potato and braised red cabbage
- Rare roast sirloin of beef with horseradish cream, garlic roast potato, chantenay carrots and fine beans
- Paupiette of lemon sole with a salmon mousse and chablis sauce

Vegetarian Options

- Brie and roquette galette
- Roast Provencal vegetable tartlet
- Winter vegetable casserole with port poached mushrooms & herb dumplings
- Blue cheese and cauliflower gratin, garlic roasted new potatoes



Puddings

- Chocolate roulade
- White chocolate & raspberry cheesecake
- Summer berry tart
- Lemon tart
- Chocolate mousse
- Banoffee pie
- French apple tart
- Tiramisu
- Sticky toffee pudding with caramel sauce
- Lemon Posset
- Warm treacle tart
- Pearson's classic Sherry Trifle
- Warm chocolate brownie, orange cream and a rich chocolate sauce
- Sticky ginger cake with thick custard
- Apple pie & vanilla ice cream

Cheese

Supplement for cheese £3 incl VAT

Selection of local and continental cheese with grapes, celery & biscuits

Coffee, Tea & Tisane

(V) suitable for vegetarians. Dishes may contain fish bones. We prepare all our food in kitchens with products containing gluten & nuts. Our menu description do not contain all ingredients so please ask a member of staff before ordering if concerned about the presence of allergens in our food. Some of our dishes may contain alcohol.