

STARTERS

Slow roasted pork belly, caramelised apple black pudding, carrot puree and a red wine tray gravy

Panko crumbed flaked fish cakes, confit shallot and tarragon ketchup

Torched goats cheese, courgette puree, rocket, courgette ribbons, toasted almonds

Chicken Liver Parfait, plum and anise chutney, sourdough toast

Glenbeigh mussels, home cured ham, white wine cream sauce and crusty bread

Today's soup with farmhouse bread

MAIN COURSES

(V) Beetroot, walnut and feta cakes, fondant sweet potatoes, carrot hummus, pickled apple and watercress

Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy

Pork Wellington with mushroom duxelles, wrapped in Parma ham, parsnip puree, roast potatoes and sautéed sprouts

Oven roast Hake, basil & green olive crushed potatoes, braised fennel, orange and saffron oil

(VE) Kabocha pumpkin and sage risotto, toasted pumpkin seeds, sweet potato tangle

Pan fried monkfish, crispy calamari, fondant baby potato, tarragon sauce, roast grapes, braised leeks

Sirloin Steak (10oz), sautéed mushrooms, onions, spinach, home cut chips and choice of béarnaise, garlic butter or pepper sauce

DESSERT

Key Lime pie, blackberry meringue shards, blackberry compote and Chantilly cream

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream

Peanut and banana bavarois, dulce de leche, biscuit crumb, whipped cream

Marmalade and vanilla bread & butter pudding with custard and whipped cream

Sticky Toffee pudding, date syrup, Baldwins vanilla ice cream

Tea or Coffee