



Party Menu 2

2 courses £24.95

3 courses £29.95

To start

Potted salmon

Served with sourdough and rocket salad

Oven roasted wood pigeon

Puy lentils, sauce vierge and a port reduction, black pudding crumbs

Smoked mackerel

Trio of cucumber and horseradish mousse, pickled red onion

Soup of the day

homemade daily

To follow

Seared sea bream

Sauteed cavolo nero and samphire, tomato and red onion salsa

Peppered pork fillet

Apricot puree, wholegrain mustard mash, roasted shallot and cider jus

Herb crusted whiting fillet

Fricassee of baby gem, peas and broad beans, saffron potato and lemon beurre blanc

Leek and polenta pie

Market side salad and Greek yoghurt dressing

Side dishes £ 3.60 each

Roasted beetroot, balsamic glaze
Broccoli, toasted almonds
Rocket, Italian hard cheese salad
Buttered steamed carrots

French fries or sweet potato fries
Baby potatoes or mashed potato
Sauteed savoy cabbage
Minted peas

To finish

Champagne jelly of mixed berries

Served with elderflower snow

Lemon tart

Glazed lemon tart served with a citrus sorbet and raspberry coulis

Fresh fruit salad

Selection of ice cream

Coffee and chocolate included

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter