



Party Menu 2

2 courses £24.95

3 courses £29.95

To start

Homemade fish cakes

Sweet chilli sauce and rocket salad

Trio of beetroot salad

Goats cheese and aged balsamic dressing

Soup of the day

To follow

Slow cooked confit duck leg

Braised Puy lentils, crushed new potatoes and orange jus

Butterbean with mixed pepper fricassee

Spring onions and sesame seed dressing with pok choi salad (vegan)

Market fish dish of the day

Please ask for today's special

Pulled lamb shoulder Shepherds pie

Topped with parsnip mash and served with spring greens

Side dishes £ 3.60 each

Spring greens with crispy garlic shavings

Minted garden peas

Buttered broccoli with toasted almonds

Rocket and parmesan salad

Steamed baby potatoes and dill

Garden salad

Triple cooked chips

Creamed mashed potato

To finish

Ice creams and sorbets

A selection of ice cream and sorbet

Rhubarb crumble

Poached rhubarb and toasted walnut crumble served with saffron custard

Lemon tart

Classic lemon tart served with mixed berry compote

Coffee and chocolate included

Prices include VAT

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