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