

10TH-14TH FEBRUARY 12PM - 3PM 2 Course £28.50 3Course £33.50

Starters

Asparagus soup (VE) Served with a olive & oregano roll	2,4,7
Panfried scallops with pancetta, pea puree & a saffron dressing £3 Supplement	5,8,9,12
Breaded baby camembert Morello cherry salad, with a maple dressing	2,4,7,9,13
Wild boar pate	4,7,10

Mains

With plum & brandy chutney & crusty bread

Ribeye steak with vine tomatoes, mushrooms, fries & your choice of either bearnaise or peppercorn sauce	4,7
Beetroot wellington (VE) with sauteed spinach, cavolo nero, root veg & a balsamic dressing	2,10,13
Chilli crusted salmon with asparagus, saffron, crushed new potatoes & hollandaise sauce	4,5,7
Chipotle chicken with sun-blushed tomatoes, spinach, sweet potato	

Desserts

wedges & sour cream with chive

Desserts	
Triple chocolate mousse with white chocolate sauce & raspberry coulis	2,4,7,10,13
Banana Sticky Toffee Pudding (VE) with vegan vanilla icecream	2,10,11,13,14
Cheese board Selection of cheeses with chutney, breads £5 Supplement	2,4,7,10

White chocolate & raspberry panna cotta 4,7,10,13

with raspberry coulis

ALLERGENS