

PLEASE NOTE THIS IS A SAMPLE COPY & SUBJECT TO REGULAR CHANGES

PLEASE CONTACT US IF YOU REQUIRE OUR LATEST COPY



Autumn Set Menu

Served from 12.00pm – 2.30pm & 5.30pm - 6.30pm

We respectfully require the table back after 1 hour 30 minutes

Starters

Homemade soup of the day served with warm ciabatta bread (v)

Chicken and red pepper terrine, butternut squash chutney and ciabatta

Fresh mussels cooked with chorizo, garlic, tomato and parsley served with warm crusty bread

Roasted onion stuffed with Provençal style vegetables, topped with a basil crumb and olive tuile

Mains

Fish and chips – Fresh fish cooked in our own beer batter with triple cooked chips, minted pea puree and homemade tartare sauce

Duck leg confit with Toulouse sausage, pancetta and mixed bean cassoulet served with buttered greens

Middle Eastern chicken skewer – Chicken breast marinated in cumin, paprika, lemon, garlic, ginger and chilli, served with giant cous-cous, hummus, flat bread and red pepper

Beef burger with cheddar cheese, bacon bits, relish, lettuce and tomato in a brioche bun served with slaw and skinny fries

Wild mushroom arancini, squash and thyme velouté, sautéed kale and walnuts with apple crisps (v)

Sides

Seasonal greens – Skinny fries – Triple cooked chips – Side salad – Onion rings

All are priced at £3.25

Desserts

Choice of 3 scoops of ice cream (Strawberry; Chocolate; Vanilla; Nutella) with chocolate or raspberry sauce (v)

Warm chocolate brownie with chocolate sauce and strawberry ice cream (v)

Sticky toffee pudding with toffee sauce and vanilla ice cream (v)

Nutella cheesecake with praline (v)

2 Course £15 3 Course £19