

DINNER MENU

Served from 6:00 pm until 8:00 pm
Three Courses & Sorbet £28.50 pp

STARTERS

Beetroot & Ginger Soup (V, GF*)
Served With A Warm Crusty Roll*

Fan Of Melon (V, VE, DF, GF)
With Raspberry Sauce

Stuffed Flat Mushroom (V, GF)
With Homemade Chunky Salsa, Goat
Cheese & Balsamic Glaze

Pork Liver & Duck Pate (GF*)
With Mixed Leaves, Piccalilli & Salted
Crostini*

SORBET

MAINS

Venison Steak (GF)
With Potato Cake, Seasonal
Vegetables & Red Wine Jus

Grilled Fillet Of Sea Bass
With Stir Fry Egg Noodles, Sweet Chilli
& Sesame Seeds

Escalope Of Turkey
Potato Cake, Seasonal Vegetables &
Thyme Jus

Nutless Roast (V)
With Roast Potatoes, Seasonal
Vegetables & Tomato Salsa

DESSERTS

Warm Chocolate Fondant (V)
With Vanilla Ice Cream

Chocolate Chip & Mint Gateaux (V)

Mixed Berry Meringue Stack (V, GF)

A Selection Of Ice Creams (V, GF)
Choose Any Three From: Chocolate,
Strawberry, Vanilla Rum & Raisin,
Salted Caramel
(Single Portion Tub Of Diabetic Vanilla
Also Available)

Trio Platter Cheese (V, GF*)
Supplement £3
Brie, Blue Stilton & Cheddar Cheese
Served With Biscuits*, Celery, Carrots
& Caramelized Red Onion Chutney

Teas/ Coffees & Mint Chocolate
£2.50pp

For any information regarding allergies please
speak to one of our restaurant staff. All items
are limited & subject to availability.

*Allergen adhered to if certain items are removed
(V= Vegetarian, VE= Vegan, GF= Gluten Free)
