

SUNDAY SPECIAL

2 COURSE £24.95 3 COURSE £29.95

FOR THE TABLE

Ciabatta basket & butter	£4.95
Marinated olives	£3.95
Balsamic oil	£1.00

STARTERS

Spiced carrot soup, baked ciabatta (v,nf) (request for dairy free or gluten free bread)

Truffle mushroom arancini, tomato concasse (gf,v,nf)

Warm halloumi, apple walnut salad finished with herb oil (v,gf)

Chicken skewers, sweet chilli tomato salsa (gf,df,nf)

Smoked salmon, fennel, pickled vegetables, avocado mousse, crostini (df,nf,gf exception of crostini available gluten free)

Tempura fish, garnish, tamarind dressing (gf,df,nf)

MAINS

Roasted butternut squash, spiced tomato concasse, seasonal vegetables finished with garlic crisps (v,ve,gf,df,nf) Marinated roasted chicken breast, mushroom & truffle cream sauce (gf,nf)

Pan seared pork loin slices, roasted new potatoes, carrot puree, seasonal vegetables, berry sauce compote finished with red wine jus (df,gf,nf)

Slow cooked beef, roasted new potatoes, grilled vegetables, red wine jus (gf,df,nf)

Pan seared seabream, spinach ricotta tortellini, dill cream sauce finished with avocado puree & caviar (nf)

Warm king prawn salad, sauteed in garlic butter, finished on a bed of salad & herb oil (gf,nf)

Pan seared loin of venison, truffle mashed potato, seasonal vegetables, finished with asparagus & pan jus (chef recommends Medium Rare) (gf,nf) £10 surplus

Fillet Steak 8oz, grilled vegetables, sauce of your choice (gf,df,nf) £10 surplus

Recommended by Chef medium rare - (Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter) (gf,nf)

SIDES

Fries (v,ve,gf,df,nf) £3.95
Parmesan & truffle fries (v,gf,nf) £4.95
Truffle mash (v,gf,nf) £4.95
House salad (v,ve,gf,df,nf) £3.95
House vegetables (selection of steamed tenderstem brocoli & carrots) (v,be,gf,df,nf) £4.50
Grilled vegetables (mix of peppers, courgette,onions (v,ve,gf,df,nf) £4.95
Buttered new potatoes (v,gf,nf) £4.95
Sauteed mushrooms (v,ve,gf,df,nf) £4.95
Seared asparagus (v,ve,gf,df,nf) £5.95

DESSERTS

Tarta fantastica, layers of vanilla & caramel icecream rested on a chocolate base (v,gf)

Raspberry white chocolate roulade, vanilla icecream (v,nf)
Warm chocolate fondant, chocolate sauce, vanilla icecream (v,nf)
Chocolate & raspberry tart, fruit compote, raspberry puree
(gf,df,v,ve,nf)

Warm sticky toffee pudding, toffee sauce, vanilla icecream (gf,nf,v) Cheesecake of the day, vanilla icecream (v,nf)

Cheese selection served with fruit, crackers & chutney (£5

supplement) (v,nf)
Icecream & Sorbet with wafer (3 scoops)

Icecream – coconut, Strawberry clotted cream, Salted caramel,

vanilla, Chocolate fudge brownie (v,gf)

Sorbet – Passion fruit, Lemon, Raspberry (v,ve,gf,df,nf)