

WINTER WARMERS

TWO COURSES 26 • THREE COURSES 32.5

STARTERS

SOUP OF THE DAY GF ON REQUEST 

Bread and butter

CHICKEN LIVER PARFAIT GF ON REQUEST

Toasted brioche, spiced tomato chutney

BEETROOT AND AVOCADO SALAD 

Goats cheese, balsamic dressing

SALMON FISHCAKE

Samphire, sweet chilli sauce

MAINS

GNOCCHI 

Sage Gnocchi, Mediterranean vegetables in a spiced tomato sauce, feta cheese crumb.

MOROCCAN SPICED LAMB SHANK GF

Chickpea tagine, minted couscous

DISH OF THE DAY

Please ask your server for our dish of the day

PAN FRIED HAKE GF

Sautee potatoes, buttered winter greens, dill butter sauce

SAUSAGE & MASH

Cumberland coiled sausage, mash potato, Creamed savoy cabbage, red onion gravy

DESSERTS

STICKY TOFFEE PUDDING

Butterscotch sauce, clotted cream

APPLE AND CINNAMON CRUMBLE

Vanilla ice cream

WARM PECAN TART

Clotted cream

2 SCOOPS OF ICE CREAM OR SORBET

SIDES 5 EACH

Rocket, shallot & parmesan salad

Hand cut chips

Tomato & shallot salad

French fries

Seasonal greens

New potatoes

Please notify us of **special dietary** requirements and we will provide menu choices using fresh ingredients as required. Food allergies & Intolerance – should you have concerns about a **food allergy** or intolerance please speak to our staff before you order your food or drink.

A **discretionary** service charge of 10% will be added to the total bill.