

STARTERS

WARM GOATS' CHEESE SALAD

yellison farm goats' cheese fritter with toasted seeds and a salad of balsamic baby beetroot, roasted butternut squash, red onion, mixed leaves and pine nuts with a raspberry vinaigrette

SMOKED HADDOCK CHOWDER

with pancetta, sweetcorn, potatoes and a soft boiled egg with toasted sourdough
(also available as a main course)

SLOW COOKED BELLY PORK

with a white truffle and cauliflower purée, braised apple and red wine jus

CHICKEN, AVOCADO & BUTTERNUT SQUASH SALAD

paprika & thyme spiced chicken breast with marinated heritage tomatoes, roast butternut squash, lime crème fraîche and home-made crispy tortillas

MAINS

CHARGILLED CHICKEN

with a mushroom & tarragon sauce, herb buttered baby baked potatoes and french beans

AUBERGINE PARMIGIANA

baked aubergine and mozzarella with a tomato and basil sauce, mini garlic bread and a heritage tomato, kalamata olive and herb salad

SEA BASS RISOTTO

fillet of sea bass with a cherry tomato and parmesan risotto and courgette fritti

STEAK FRITES

a tenderised 5oz rump steak, pressed until thin to give a tasty and tender steak, with thin cut chips and peppercorn sauce

25.00 PER PERSON

2 COURSES AND A GLASS OF HOUSE WINE

**ADD A DESSERT
FOR 5.00**

CHOOSE FROM OUR DESSERT MENU
excluding the cheese board