

*The
Dinner Menu*

£24.95 per person or two courses for £19.95

*To Start
£5.50*

Freshly made soup of the day

£6.25

*Tagliatelle, fresh tomato and basil sauce
Chicken and parmesan cheese*

*Soft poached egg on toasted croute
Smoked salmon & chive sauce*

*Char grilled vegetable terrine
with crisp Melba toast*

*Main Course
£14.50*

*Seared fillet of cod
served on chive mash with herb citrus beurre blanc*

*Roast rump of lamb, gratin dauphinoise potato
rosemary scented red wine jus*

*Duo of roast game, duck and pheasant
steeped in a port and red wine sauce*

*Dessert
£6.20*

*Medley of summer berries
with vanilla ice cream in a crisp tuile basket*

*Dark chocolate fondant served warm
with white chocolate sauce*

Bake well tart with custard

Fresh filtered coffee with chocolates £2.95