

## *The Dinner Menu*

*Three course @ £22.95 or two courses for £17.95*

### *To start*

*£4.95*

*Freshly made soup*

*£5.95*

*Tomato and crispy bacon Bruschetta with Mozzarella and basil pesto*

*Baked goats cheese tartlet, with pancetta and balsamic red onion chutney*

*Leek and smoked salmon blinis steeped in chive and truffle oil butter*

### *Main Course*

*£13.95*

*Roast chump of lamb, creamed potatoes  
and rich red wine jus*

*Steamed fillet cod with mussels  
fine herbs and white wine sauce*

*Pan seared rump of beef, sautéed wild mushrooms  
steeped in tarragon beurre blanc*

### *Dessert*

*£5.95*

*Roasted coffee bean soufflé drizzled in warm rum syrup*

*Duo of baby desserts, with vanilla pod ice cream in crisp tuille basket*

*Iced parfait with refreshing strawberry sorbet*

*Fresh filtered coffee with chocolates £2.95*