



Gourmet Evening

Friday 3rd March 2023

Starters

- £5.50 Curry spiced parsnip soup with homemade wheaten bread (v)
- £7.50 Crispy pork belly tacos with red cabbage slaw and a coriander and jalapeno salsa
- £7.50 Salt and pepper squid with watercress and lemon aioli
- £7.00 Goats cheese and caramelized onion bruschetta with a rocket, pine nut and sun blushed tomato salad (v)

Mains

- £18.95 Slow braised lamb shank with red wine and rosemary jus, buttery champ, roast carrot and parsnip
- £25.00 Char grilled ribeye steak with tarragon and mustard butter, gratin potatoes and tender stem broccoli
- £15.00 Chestnut mushroom and asparagus risotto with pecorino and herb pangrattato (v)
- £18.50 Pan fried hake fillet with roast onion puree, seared scallops, buttered asparagus and crispy potato

Desserts

- £6.50 Dark chocolate brownie with chocolate sauce and pistachio ice cream
- £6.50 Vanilla and honey panna cotta with strawberries and shortbread crumble
- £7.50 Selection of cheeses with onion marmalade, grapes & oat cakes
- £7.50 Liquor coffee

Corkage £1.50 per bottle of wine, 35p per bottle of beer
Please speak to our staff about any food allergies, intolerances or dietary requirements
v – vegetarian, n – contains nuts ve – vegan

Please note this is a **BOOKING ONLY** evening
Call 02895 437060 to book