
SET MENU

2 COURSES £12.50 | 3 COURSES £15.00
AVAILABLE FROM MONDAY TO FRIDAY | 12 NOON - 2PM | 6PM - 7PM

STARTER

CHEF'S SOUP OF THE DAY
Crusty Bready, Herb Crouton

CHICKEN LIVER PARFAIT
Red Onion Marmalade, Toasted Brioche

SMOKED SALMON & PRAWN COCKTAIL
Marie Rose Sauce, Walnut Bread

DEEP FRIED WEDGE OF BRIE
Coated with Panko Breadcrumbs, Port & Cranberry Sauce

GRILLED GOATS CHEESE
Beetroot & Hazelnut Salad

MAIN

'FLEUR' FISH PIE
King Prawns, Cod, Salmon, Rocket & Tomato Salad

SLOW BRAISED BELLY OF PORK
Apple Sauce, Red Cabbage, Red Wine Jus, Crackling

WILD MUSHROOM, CHESTNUT & ARTICHOKE RISOTTO
Grated Parmesan

FILLET OF SCOTTISH SALMON
Crushed potatoes, Hollandaise Sauce, Vegetables

DESSERT

STICKY TOFFEE PUDDING
Salted caramel Ice Cream, Caramel Sauce

APPLE & CINNAMON CRÈME BRULÉE
Shortbread Biscuits

WARM CHOCOLATE BROWNIE
Vanilla Ice Cream

HOMEMADE RUM & RAISIN ICE CREAM