

LUNCH DEAL

TWO COURSES £20
THREE COURSE £25

HOUSE SMOKED CHICKEN GALANTINE

Asparagus Mousse, Pickled Asparagus tips & Filo Shards

WARM GOATS CHEESE CROSTINI (N)

Red Onion and Rosemary Jam, Parmesan,
Tuille, Toasted Walnut Crumb, Beetroot Coulis

SALT AND PEPPER SQUID

Dressed Salad & Sweet Chilli Sauce

MAIN COURSE

MINUTE STEAK

Wild Garlic Butter & Skin on Fries

GNOCCHI BASIL NUT FREE PESTO (V)

Basil Pesto, Roasted Tender stem Broccoli, Toasted Sunflower Seeds

FISH OF THE DAY

DESSERT

MADAGASCAN VANILLA BEAN HOMEMADE ICE-CREAM AFFOGATO

Drenched in Bad Hand Espresso Coffee Amaretti Biscuit

CHOUX AU CRAQUELIN

Choux Pastry filled with a light Raspberry Cream & Chocolate Sorbet

SMOKED CHEDDER

Cheese Biscuits & Homemade Chutney