

Menu

Starter

Moules Mariniere

Grilled Ciabatta and Mixed Leaves

Smooth Chicken Liver Parfait

Toasted Brioche and Fig Chutney

Mushroom Soup

Truffle Oil and Chives (GF)

Main

Slow Cooked Beef Featherblade

Roast Root Vegetables, Green Beans, Red Wine Jus (GF)

Fillet of Salmon

Crushed New Potatoes, Tenderstem Broccoli, Caper and Parsley Butter (GF)

Roast Cauliflower Steak

Spiced Lentils, Pomegranate and Coriander, Tahini Sauce (VG/GF)

Dessert

Chocolate Torte

Fresh Raspberries, Clotted Cream Ice Cream (V)

Key Lime Pie

Coconut Ice Cream (V)

Cheese Selection

We keep a good range of desserts suitable
for vegans, please ask your server.

(GF) Gluten-free (V) Vegetarian (VG) Vegan

