

D A M S O N

SET MENU

STARTERS

Minestrone soup

Smoked haddock and sweetcorn risotto, cumin salt and parmesan crisps

Terrine of goat's cheese, celery and apple, golden raisins and caramelised walnuts

Parfait of foie gras and chicken livers, apricot and raisin chutney and toasted ginger brioche
(£3 supplement)

MAIN COURSES

Grilled pork tenderloin, spring greens, mousseline potatoes and charcutiere sauce

Pan fried plaice fillet, crushed jersey royals, spring onions and prawns, broccoli and sauce bisque

Fresh pappardelle pasta, wild mushrooms, parmesan veloute and fine herbs.

Slow cooked belly of middle white pork, spiced white cabbage and pulses, pickled golden raisins
(£7 supplement)

DESSERTS

Lemon tart, raspberry sorbet and macerated raspberries

White chocolate delice, basil and mint marinated strawberries

Chilled rice pudding, warm poached pear, ginger and lime butterscotch sauce and granola.

Selection of 5 artisan Cheeses from our cheeseboard, served with traditional accompaniments
(£3 supplement)

Two courses £14.95

Three courses £17.95

SIDE DISHES

Mashed potato . Sauté potatoes with parsley & garlic. Seasonal greens . Fat chips .
All side dishes £3.50

Available

5:30 – 9:30pm Monday

12:00-2:30pm/5:30-6:30pm Tuesday – Saturday

12 –7:30 Sunday