

Sample specials – we usually have about four on the Specials Board:

Starters

All served with plenty of freshly baked bread and butter

Confit duck salad with pomegranate and pine nuts

Papardelle (fresh egg pasta) with crayfish, tomato and dill

Pork terrine with beetroot chutney

Ribollita – Tuscan vegetable soup (v)

Papardelle with fresh basil pesto (v)

Gnocchi with cabbage, gorgonzola and walnut (v)

Main Courses

Sea bass roasted with salsa verde (made with parsley, anchovy and egg)

Lemon sole with black butter and caperberries

Salmon fillet roasted with cherry tomatoes, fresh herbs and a white wine sauce

Roast lamb chump chop with apricot and pistachio sauce

Chicken Cacciatore (Stewed with pancetta, fresh herbs, onions, celery, carrots and red wine)

Confit duck with chorizo and black pudding,

Devilled Lamb sweetbreads with toast

Belly pork with balsamic reduction and mustard mash

Champagne and funghi porcini risotto/Saffron risotto (v)

Marjoram and cherry tomato risotto with pecorino shavings (v)

Spinach and chestnut sformata with gorgonzola and walnut sauce (v)

Desserts

Home made ginseng ice cream with langues de chat

Polenta and almond torta with amaretto mascarpone

Melting chocolate cake with vanilla white chocolate sauce

Red wine jelly with raspberries – thick Jersey cream

Sticky toffee pudding with toffee sauce