

Set Menu

To Start

Homemade soup served with crusty white bread

Chicken liver parfait with caramelised red onion chutney and crutes

Wild mushroom on brioche with a stilton sauce

Main

Chicken stuffed with brie, wrapped in Pancetta and served with creamy mash, Macedoine carrots and natural jus

Poached cod with fine green beans, turned new potatoes and white wine sauce

Sirloin steak with traditional garnish, home cut chips and natural jus

Finish

Cheesecake of the day

Sticky toffee pudding with custard

Trio of ice creams

2 Courses £15

3 Courses £19