

The Restaurant

Main Course £15

2 Course £20

3 Course £25

STARTERS

*From our Hor d'ovres section
including*

TOMATO AND MOZZERELLA SALAD

CHICK LIVER AND PORK PATE
and red onion chutney

LAMB KOFTA
with yogurt mint and cumin dressing

SOUP OF THE DAY

PLOUGHMANS PLANK
pork pie, cheddar, sliced gammon,
pickled onion, fig and honey chutney,
apple and sour dough bread

COUNTRY BREAD TABLE

MAINS

From the Main Hot Plate

LAMB LOLLIPOPS
rosemary crushed new potatoes, green beans and cumin
jus - £5 supplement (cooked to order)

THAI HAKE FILLET
flavoured with garlic, ginger, chilli, lime and served
with egg noodles

LEMON AND GARLIC ROASTED CHICKEN
roasted new potatoes,
honey and thyme roast carrots and merlot jus

COCONUT VEGETABLE CURRY
spiced squash, sweet potato, and coriander with sticky
jasmine rice (V)

GRILL

PRIME RIB EYE STEAK
served with onion rings and grilled cherry tomatoes
£7 supplement (cooked to order)

SALT BEEF SLIDER
in a brioche bun and smoked mayo

DESSERT OF THE DAY

Chef's dessert of the day
from the chilled dessert cabinet

*Please speak to a team member should you have
special dietary requirements, allergies or
intolerances. Be aware some dishes may contain or
be prepared near 1 of the 14 food allergens in
accordance with the food information reg 1169/2011*