Restaurant Week

STARTERS

Panko Crumbed Salmon Fishcake, Wilted Spinach & Warm Tartare Sauce
F/G/S/D/E

Creamy Cauliflower & Celeriac soup with warm Sourdough
D/G/GFO/VG

Stilton & Fig Filo Tart with Conference Pear Compote
D/G/S/E

Chicken & Chorizo Croquettes with Sun Dried Tomato Aioli
D/G/ S/E

MAINS

Chefs 'proper' Steak & Ale Pie, Creamy Mash, Honey Roasted Veg, Greens and Gravy
D/S/G/E

Sea Bream Fillet on Ratatouille, with Saffron Potato & Herb Oil
F/GF

Pan Roasted Chicken Supreme, Fondant Potato, Tenderstem Broccoli and a Creamy Leek Sauce
GF/D/S

Butternut squash, Roasted red pepper and Sage Risotto with Fresh Parmesan Shavings
D/DFO/VG/GF

DESSERTS

Apple & Blackberry Crumble topped with Caramel Oats, served with Custard
GF/DFO

Classic Sticky Toffee Pudding, with Toffee Sauce and Ice Cream
GF/D/E

Warm Rich Chocolate Brownie, served with Chocolate Sauce & Honeycomb Icecream
GF/D/E

Selection of Ice Creams & Sorbets
Sorbet- DF Vanilla Ice cream- VGO

Affogato- a double shot of coffee poured over vanilla ice cream, finished with dark chocolate
D/GF/VGO

Restaurant Week- Mon 2nd-Fri 6th November & Mon 9th- Fri 13th November
Available 12-2.30pm & 5.45-8.30pm

Two Courses - £20
Three Courses- £25

D- Contains dairy
S- contains Sulphates
F- Contains Fish
DFO- Dairy Free Option
GFO- Gluten Free Option
G- Contains gluten
E- Eggs
VG- Vegan
VGO- Vegan option available