
2 courses just £20.00 upgrade to 3 courses just £5.00
15th - 22nd March - Served from 6.00pm

Starters.

PEA & COURGETTE SOUP (VE)

drizzled with a fragrant herb oil and topped with crispy sourdough croutons

SALMON GRAVLAX

with a cucumber and fennel salad served on toasted artisan bread

HAM TERRINE

served with a tangy piccalilli and a fresh, vibrant tomato salad

POACHED BEETROOT & GOAT'S CHEESE (VE)

paired with creamy goat's cheese mousse, finished with a sprinkle of crushed walnuts

Mains.

SEAFOOD PIE

a medley of mixed seafood and prawns in a silky fennel and chive velouté, served with buttered greens

TENDER CHICKEN SUPREME

paired with pancetta, pearl onions and wild mushrooms. Served with creamy mashed potatoes and a rich red wine jus

8OZ RUMP STEAK +£2.50 SUPPLEMENT

served with a herb roasted tomato and mushroom, fresh house salad, and chunky hand cut chips

ROASTED GARLIC GNOCCHI (V)

tossed with sautéed spinach and mushrooms in a rich parmesan cream sauce

Desserts.

GINGER TREACLE TART (V)

served with a smooth crème anglaise

CHOCOLATE FONDANT (V)

paired with a tangy raspberry compote

IRISH CREAM CHEESECAKE (V)

infused with rich Irish cream resting on a crumbled oat base

PROSECCO GELATIN (V)

served with velvety soft cream with seasonal fruits

Vegetarian (V) Vegan (VG) Vegetarian available (VA) Vegan available (VGA)

Before placing your order please inform a member of staff if you or anyone in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, gluten or fish allergens. In addition our products may be processed in facilities that process nuts and peanuts. Whilst every effort has been made to provide accurate dietary information we cannot guarantee that any product is free from allergens due to the risk of cross contamination in a preparation environment.