

August 2018



To Start:

Sweet Potato and Ginger Soup
Herb and Garlic Croutons

(GF) Steamed Mussels
Leek, Cider and Garlic Sauce

(GF) Beetroot and Goats cheese Salad
Heritage Beetroot, Caramelized Walnuts, Balsamic reduction

To Follow:

(GF) Chicken Scaloppini
Balsamic Tomato, Fries, Coleslaw

(GF) Mushroom Risotto
Parmesan, Organic Rocket

Rarebit Topped Cod
Sauté Potatoes, Crushed Peas, Herb Dressing

Puddings:

Vanilla Crème Brulee
Summer Berry Compote

Sugar Glazed Lemon Tartlet
Raspberry Coulis, Fresh Raspberries

Trio of Ice Cream
Vanilla, Strawberry, Chocolate, Rhubarb Crumble, Honeycomb

V – Vegetarian, GF – Gluten free, GF** Can be gluten free on request

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform one of the staff members if you have any concerns, dietary requirements or would like more information. We will always try to accommodate you.

2 Courses - £14.95, 3 Courses - £17.95