

To Start...

Homemade soup of the day with crunchy croutons

Pimms and melon cocktail: Sweet honeydew melon with fresh cucumber, mint and citrus fruit, dressed with Pimms syrup

Halloumi cheese shallow fried in bread crumbs with cranberry sauce

Roasted peppers stuffed with feta cheese and olives

Goats cheese, pea and mint tortilla

Warm chorizo and Emmental cheese with lightly spiced pepper coulis

Homemade chicken liver roulade with orange segments and Ciabatta bread

Pork and apricot terrine, apple & sage chutney with an apple crisp

Salad of crispy duck breast with peppers, spring onion and carrot with honey and soy dressing

Thai fish balls with sweet chilli sauce

Main Course...

Grilled whole Plaice with roasted vegetables, crushed new potatoes and garlic prawns

Tuna on a warm salad of asparagus, peppers and new potatoes with tomato & olive salsa

Cod fillet with parmesan crust, vine tomatoes, wilted spinach, crushed new potatoes and pesto oil

Pork belly with apple potato Dauphinoise, crispy pancetta and vegetable bundle

Cajun spiced chicken, mini jacket potatoes topped with sour cream and a crisp salad of bean sprouts, mange tout and radish.

Confit duck leg with sautéed new potatoes and roasted courgettes

Mojito marinated beef with stir fried vegetables and noodles

Portobello mushrooms with spinach, goats cheese and puff pastry

Green vegetable risotto with a parmesan crisp and garlic bread

Gnocchi with blue cheese sauce, served with a side salad

Desserts...

Chambord crème brulee with a nutty wafer

Marinated strawberries with hazelnut puff and ginger cream

Warm banana and walnut torte and maple & walnut ice cream

Baileys milk chocolate terrine with fresh orange segments

Whisky and white chocolate croissant pudding with single cream

Fried choux buns with Chantilly cream and chocolate sauce

Sliced baked Alaska with confit rhubarb

Tropical fruit salad with lemon sorbet

Selection of ice creams and sorbets

**Platter of English and Continental Cheese with biscuits,
Crisp Celery and Sweet Grapes – Perfect with a glass of port!**

Starter or Dessert: £6.95 Main Course: £15.95 2 Course: £21.95 3 Course: £ 26.95

Inclusive guests may choose 3 courses from the menu, however, please note that some dishes and side orders are subject to an additional supplement.

Some menu items may contain nuts. For any dietary requirements please see your server.

Prices include VAT at the current rate. Service is not added and is at your discretion.